



THE HONOURABLE SOCIETY OF THE
MIDDLE TEMPLE

Banqueting Menu

Spring 2018

Banqueting packages



First class, in-house caterers – the team at Middle Temple creates stylish, imaginative and tantalising cuisine.

Our menus are carefully designed to provide organisers with the flexibility to choose courses to suit the palate of their guests.

The events team will be happy to discuss any specific requirements you have for your event. Bespoke menus are also available on request.

020 7427 4820

events@middletemple.org.uk

Allergen advice

Middle Temple believes it is important to provide our customers with correct and concise information that helps you make informed food choices. If you require any further assistance please speak to a member of our team.

Please ensure any dietary requirements of your guests are provided as dishes may slightly vary from the menu specification.

Key

(P) Peanuts

(S) Soya

(F) Fish

(Ce) Celery

(M) Milk

(SD) Sulphur Dioxide

(Mu) Mustard

(G) Gluten

(L) Lupin

(Mo) Molluscs

(N) Nuts

(E) Eggs

(C) Crustaceans

(Se) Sesame Seeds

(*) May Contain



Canapés



Our deliciously tempting, bite-sized canapés are beautifully presented and perfect for elegant drinks receptions.

Our extensive menu includes both hot and cold options as well as desserts.

PRICES FOR CANAPÉS

Selection of 3 £9.50

Selection of 5 £16.00

Selection of 7 £22.50

Additional £3.80

Prices are quoted inclusive of staff costs, equipment and VAT

Cold Canapés



Meat

Duck, mango and cucumber Vietnamese rolls, peanut sambal (P S)

Serrano ham, honey and thyme roasted fig, goats curd (M)

Smoked chicken, guacamole, crème fraiche, tortilla crisp (M)

Beef tartare, horseradish powder, caperberry, fried onion (G SD)

Fish

Cornish crab, avocado, wasabi cracker (C G)

Confit sea trout, coriander mayonnaise (F E)

Teriyaki seared tuna, wakame salad (F Se S)

Scottish oak smoked salmon, blinis, chive cream (F G M E)

Vegetarian

Heirloom tomato, basil, black olive tart (G M)

Compressed watermelon, marinated fetta, mint (M)

Artichoke, lemon and crushed pea bruschetta (G)

Gorgonzola and pear crostini, walnut and honey dressing (G M N)

Hot Canapés



Meat

Gloucester old spot pork sausage roll, tomato chutney (G E Mu)

Crispy chicken lollipops, bacon jam (G E M)

Peppered wagyu beef, watercress, truffle hollandaise (E M SD)

Lamb pastille, honey and nut dressing (G N)

Fish

Grilled scallop, smoked tomato fondue, caviar (Mo F)

Grilled marinated salmon, salsa Verde (F SD)

Salt and pepper squid, chilli (Mo G)

Sole Goujons, fries, tartare sauce (F G E SD)

Thai style fishcake, cucumber pickle (F C S SD)

Vegetarian

Chickpea, broccoli and roasted pepper frittata (E)

Asparagus, pea and dill arrancini, saffron aioli (G E M)

Spring vegetable tempura, Japanese mayo (G E S)

Ratatouille vegetable tart, basil (G)

Polenta chips, parmesan, truffle (M)

Dessert Canapés



Lemon and raspberry tart (G E M)

Almond and dark chocolate brownie (N E M)

Assorted macaroons (N E M)

Rhubarb and oat crumble (G M)

Strawberry and chocolate ice cream pops (E M S)

Bowl Food



We offer an extensive selection of Bowl Food dishes, each created with delicious flavours that combine and complement. Ideal for an informal supper or a more substantial reception.

PRICES FOR BOWL FOOD

Selection of 3 bowls £16.50

Selection of 5 bowls £27.50

Additional £6.00

Prices are quoted inclusive of staff costs, equipment and VAT

Bowl Food



Meat

Grilled corn-fed chicken Caesar, baby gem, garlic toast, salad (G M E F)

Mini wagyu beef burger, brioche bun, tomato pickle (G E M Mu)

Jerk chicken, red beans and rice, pineapple salsa (S)

Lamb and apricot tagine, lemon and almond couscous (SD G Ce)

Pork schnitzel, potato puree, sauerkraut, seeded mustard sauce (G E M Mu)

Fish

Seared tuna nicoise, boiled egg, lemon emulsion (F E)

Tandoori salmon, fragrant rice, cucumber salad (F M)

Beer battered Pollock, hand cut chips, pea puree (G F E)

Prawn, chorizo and potato hot pot, smoked pepper and tomato sauce (C Ce)

Soy and ginger steamed cod, Asian greens, sticky rice (F S Se)

Vegetarian

Panzanella, Tuscan tomato and bread salad (G)

Thai butternut squash and aubergine curry, jasmine rice (Ce)

Goats cheese and pumpkin ravioli, tomato and roasted pepper fondue (G E M)

Pan fried gnocchi, spinach, wild mushroom, burnt walnut butter (G M N)

Spring vegetable risotto, taleggio (Ce M)

Fine Dining



Our fine dining menu includes an extensive array of fresh, seasonal fish, meat and vegetarian dishes.

We have developed a close relationship with local suppliers to guarantee the ingredients we use are fresh, ethically produced and utterly delicious.

Your menu can be matched with a carefully selected choice of wine from our cellar, our knowledgeable team will be happy to advise you on the best pairings.

Soup



Tuscan tomato, white bean puree, torn sourdough, basil £9

(G Ce)

Sweet potato, roasted coconut, chilli, coriander £9

(Ce)

Lobster bisque, garlic toast, saffron rouille £14

(C Ce G E)

Spinach, German rye, poached egg, crème fraiche £10

(G E M)

Corn fed chicken, wonton, wild mushroom £10

(Ce G)

Cold Starters



Gin cured sea trout, fennel, grapefruit, cucumber and lemongrass jelly £13

(F)

Olive fried octopus, basil, Nduja, squid ink, potato, saffron emulsion £12

(Mo E)

Grilled mackerel, textured cucumber, horseradish £12

(F Mu)

Pressed ox tongue, heirloom tomato, pickled radish, spinach puree £11

(Ce)

Smoked ham hock and leek terrine, piccalilli, watercress oil £11

(Ce SD Mu)

Spinach pannacotta, herb granola, radish, nasturtium, raspberry vinaigrette £11

(M G)

Hot Starters



Prawn and chive ravioli, prawn bisque, basil oil, cucumber £13

(C M E Ce)

Lamb croquette, watercress, asparagus, salsa Verde £12

(G E M SD)

Pan roasted wood pigeon, glazed apricot, pomegranate jelly, toasted seed and oat crumble £13

(SD G)

Potato custard, nasturtium, beetroot, parmesan wafer, spinach oil £12

(M E)

Grilled pea and lemon risotto, parsley puree, courgette flower, lemon oil £12

Main Courses - Fish



Pan roasted hake, heritage carrot, purple sprouting broccoli, fennel, sorrel cream £24

(F)

Crispy skin salmon, pea puree, purple potato, wild rocket, cherry tomato fondue £26

(F M)

Grilled sea bass, roasted pepper, basil, prawn and spinach dumpling, saffron butter £29

(F G E M)

Roasted cod fillet, poached oyster, sea herbs, potato puree, chicken jus £28

(F Mo M)

Pan roasted halibut supreme, grilled leek, saffron poached potato, caviar, hollandaise £32

(F E M)

Main Courses - Meat



Roasted fillet of Sussex Downs beef, fondant potato, cauliflower, burnt onion, smoked bone marrow, red wine jus £34

(Ce SD M)

Juniper and thyme roasted duck breast, glazed beetroot, blackberry relish, butternut squash puree, duck sauce £28

(Ce)

Pan roasted guinea fowl, toasted barley, spinach, grilled forest mushroom, walnut cream £28

(G M N)

Roasted lamb rump, buttered gnocchi, pea and mint, braised gem lettuce, carrot puree, jus £32

(G M Ce)

Grilled cider braised pork belly, scratchings, apple puree, radicchio, grilled spring onion, pork caramel £26

(SD Ce Mu)

Main Courses - Vegetarian



Goats cheese ravioli, watercress, cauliflower, roasted pepper dressing, toasted pumpkin seeds £21

(G E M)

Pan fried potato gnocchi, samphire, lemon, asparagus, ricotta £22

(G E M)

Roasted courgette, smoked white bean puree, heritage carrot, purple potato puree, basil £18

Grilled king oyster mushroom, onion tarte tatin, watercress, seeded mustard hollandaise £18

(Mu)

Walnut and gorgonzola tortelloni, leek fondue, port reduction, rocket, toasted pine nuts £21

(G E M N SD)

Desserts



Pavlova, toasted hazelnut, toffee, banana, coconut sorbet £10

(E N M)

Roasted pineapple, compressed fennel, lime syrup, mint, oat ice cream £10

(G E)

Matcha green tea mousse, mango, raspberry, black sesame crisp £10

(M G E N Se)

Chocolate fondant, honeycomb, cherry compote £10

(G M E)

Pear Tarte Tatin, blackberry, clotted cream ice cream £10

(G M E)

Vanilla and pomegranate poached rhubarb, raspberry macaron, custard £10

(N M E)

Assiette of three desserts £14

Cheese boards



A selection of artisanal local British cheeses, crispbreads, pear chutney, walnut loaf

(G M N Ce)

As an alternative to dessert £12.50

As a fourth course £8.00

Tea or Coffee £3 per person

Tea or Coffee and chocolates £4.25 per person



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