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THE HONOURABLE SOCIETY OF THE  
MIDDLE TEMPLE



Autumn 2019

## Key

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|----------------------|-------------------|
| (P) Peanuts          | (L) Lupin         |
| (S) Soya             | (Mo) Molluscs     |
| (F) Fish             | (N) Nuts          |
| (Ce) Celery          | (E) Eggs          |
| (M) Milk             | (C) Crustaceans   |
| (Sd) Sulphur Dioxide | (Se) Sesame Seeds |
| (Mu) Mustard         | (*) May Contain   |
| (G) Gluten           |                   |

All our food is prepared and cooked fresh to order in our kitchens on site. Please ensure any dietary requirements of your guests are provided as dishes may slightly vary from the menu specification. If you require any further information on any of our dishes please contact a member of the events team.

## PRICES FOR CANAPÉS

Selection of 3 £11.50, Selection of 5 £19

Selection of 7 £26, Additional £4.50

Prices are quoted inclusive of staff costs, equipment and VAT

## COLD CANAPÉS

## Meat

Beef tartare, shallot crisp, caper berry (Sd)

Chicken liver parfait, brioche, orange compote (Sd G M)

Parma ham, honey caramelised fig

Pressed ham hock, saffron mayo, cornichon (E Mu Sd Ce)

## Fish

Seabass ceviche, blinis, dill crème fraîche (F G M E)

Potted crab, pomelo segment (Cr M G)

Hot smoked salmon rillettes, toasted sourdough, pickled shallot (F M G Sd)

Slow cooked octopus, olive tapenade, seaweed cracker (Mo Sd G)

## Vegetarian

Goat's cheese, honey, walnut, pickled plum (M N Sd G)

Beetroot, butternut squash and lentil (vegan)

Aged cheddar scone, sweet apple chutney (G E M Sd Mu)

Golden beetroot salsa, thyme cracker, feta (M G)



# HOT CANAPÉS

## Meat

Pork empanada, harissa and red onion compote (G)

Venison cottage pie, parmesan glaze (Ce M)

Miso glazed beef, spring onion, crisp enoki mushroom (S Ce G)

Dukkha coated lamb lollipops, pomegranate molasses, mint (Se)

Buttermilk coated chicken, waffle, maple pancetta (M G E)

## Fish

Sole goujons, fries, tartare sauce (F G E Sd)

Smoked haddock beignet, grain mustard dressing (F M G E Mu)

Prawn and pickled garlic skewer, bacon jam (Cr Sd)

Fisherman's pie, sweet potato mash (F G M)

Grilled scallop, curried cauliflower puree (Mo Mu M)

## Vegetarian

Mulled pomegranate, butternut squash shortbread (G M)

Wild mushroom and chive arancini, truffle cream (G E M)

Pumpkin sweetcorn fritter, salsa verde (G E M Sd)

Spiced cauliflower pakora, coriander mint chutney (vegan) (Mu)

Caramelised onion, rosemary, goats cheese tart (G M)

## DESSERTS

Chocolate opera gâteau (G M E)

Cranberry pâté de fruit, almond and orange nib (vegan) (N)

Fruit chouchou (G M E)

White chocolate and raspberry blondie (G E M)

Assorted macaroons (N E M)

Sticky toffee slice (G E M)



## PRICES FOR BOWL FOOD

Selection of 3: £19, selection of 5: £31, Additional: £7.50

Prices are quoted inclusive of staff costs, equipment and VAT

## Meat

Braised short rib, pomme purée, parsnip crisp, red wine glaze (M Sd Ce)

Pulled lamb shoulder, roasted root vegetable, pappardelle pasta (G M E)

Honey glazed pork belly, pumpkin purée, cider jus, sage crisp (Sd Ce G)

Honey and sesame soy chicken, sticky rice, Asian greens (Se S)

## Fish

Octopus and potato curry, rice, seaweed cracker (Mo G)

Fisherman's pie, sweet potato mash (F G M Ce)

Teriyaki salmon, spinach, sesame soba noodles (S F G)

Lobster macaroni and cheese, herb crumb (Cr G M)

## Vegetarian

Wild mushroom risotto, toasted chestnuts (N M)

Butternut squash, puy lentil, crisp spring onion salad (vegan)

Fresh egg pasta, ratatouille vegetable, basil (G E M)

Potato and cauliflower tomato curry, rice, poppadum (Mu G)



## FINE DINING

## Soup

\*Jerusalem artichoke veloute, wild mushroom, chestnut purée, truffle powder £11/£7  
(M N Ce)

\*Spiced pumpkin, pomegranate, toasted pumpkin seeds, parmesan shortbread £11/£7  
(G M Ce)

\*Harissa tomato soup, popped chickpea, crispy chicken skin, coriander £11/£7  
(Ce)

\*Prawn and mussel bouillabaisse, glass bread wafer, garlic aioli £13/£8  
(Cr Mo F G E)

\*Available as intermediate course

## Cold Starters

Sage roasted pumpkin, goat's cheese, crispy kale, cobnut, sherry vinegar dressing £12  
(M N Sd)

Gamebird terrine, pumpkin purée, blackberry, seeded croûte £13  
(Ce G M)

Venison carpaccio, pickled pearl onion, textured golden beetroot, mustard cress £15  
(Sd)

Confit salmon, beetroot, horseradish cream, watercress £14  
(F Mu M)

Potted crab, fennel compote, pomelo and chive salad £14  
(Cr M)



## Hot Starters

Grilled mackerel, saffron escabeche, coriander purée £12  
(F)

Crispy egg, pickled mushroom, Romanesco, leek ash £12  
(E G M)

Pear and orange chicory filo tart, walnut and runner bean pesto £12  
(vegan) (G N)

Chicken croquette, black pudding crumb, salsify, tomato emulsion £12  
(Ce G M E)

Grilled scallop, parsnip purée, brown butter toasted chestnuts, parsley cress £15  
(Mo Mu M)

## Intermediate

Mandarin and orange sorbet £6.50  
(E)

Strawberry and basil sorbet £6.50  
(E)

Rhubarb sorbet £6.50  
(E)

Lemon sorbet £6.50  
(E)

Champagne sorbet £8  
(E)



## Fish

Grilled turbot, sea vegetable risotto, charred leek, cherry tomato £32

(F M)

Roasted hake, buttered salsify, radicchio, warm orange dressing £27

(F M)

Wild seabass, fennel purée, toasted cauliflower, red wine glaze £29

(F Sd)

Poached plaice fillet, Jerusalem artichoke purée, grilled fennel, sauce vierge £27

(F Sd)

Roasted monkfish, pumpkin purée, beetroot, toasted pine nut dressing £31

(F)

## Vegetarian

Miso mushroom, grilled baby gem, braised spelt, tofu dressing, coriander £18

(vegan) (S G)

Parsnip tarte tatin, onion purée, watercress and almond pesto £21

(G N M)

Pumpkin tortellini, grilled sprouts, chestnuts, sage beurre noisette £22

(G E M N)

Milanese risotto, wild mushroom, baby carrot, crispy kale £19

(Ce M)

Heritage potato and swede terrine, parsley purée, truffle and leek vinaigrette £19

(vegan) (Ce)



## Meat

Roasted partridge, carrot purée, leg croquette, honeyed parsnip, red wine jus £29

(G E M Sd)

Fillet of venison, salt baked celeriac, wild mushroom, juniper jus £33

(Ce)

Butter roasted guinea fowl supreme, thyme beetroot, Brussel sprouts, chicken jus £28

(Ce Sd)

Lamb Wellington, aubergine purée, grilled courgette, madeira jus £32

(G M E Sd)

Braised beef shin, smoked mash, baby carrot, Brussel sprouts, red wine jus £30

(Ce M Sd)



## Desserts

Orange chocolate mousse, toasted brioche, cranberry crisp £11  
(G E M)

Autumnal spice poached quince, lemon thyme sabayon £11  
(gluten free) (G M E)

Pumpkin pie, maple syrup pecan, vanilla ice cream £11  
(G M N E S)

Fig and raspberry filo tart, almond custard £11  
(vegan) (G N)

New Orleans beignet, blackberry purée, mascarpone £11  
(G E M)

Gingered caramelised apple, chestnut purée, granola crumble, yoghurt sorbet £11  
(gluten free) (N M E)

Tea or Coffee £3.25 per person

Tea or Coffee and chocolates £4.25 per person

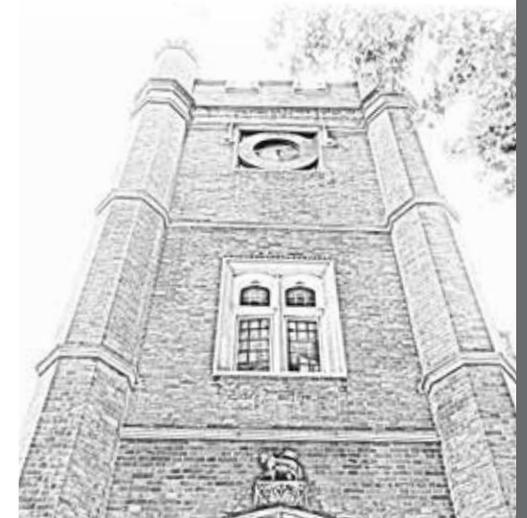
## Cheese

A selection of three seasonal cheeses, peters yard crispbread,  
membrillo quince, fig and almond cake.  
Choices of cheese are listed overleaf.

(M G N)

As an alternative to dessert (120g) £15

As fourth course (90g) £11



## Hard/Semi-hard cheese

Alexandra- Wildes Dairy, Tottenham, England

A semi hard artisan handmade cheese originally named after Alexandra Palace. Aged for 10-12 weeks and made with amazing unhomogenised milk from grass-fed single herd cows. Rich, creamy and smooth textured cheese with buttery and nutty undertones

Cornish Yarg – Lynher dairies, Cornwall, England

Hand wrapped in spring nettles, young fresh cheese with a gentle citrus flavour. The texture is soft just under the rind with a firm, slightly crumbly core

Napier - Wildes Dairy, Tottenham, England

A hard cheese, slightly crumbly, yet creamy in texture with a slightly sharp flavour

Comte 6-10 month – Monts & Terroirs, Franche-Comte, France

Protected under EU law, Comte can only be made with raw milk. Creamy, fruity flavours and a lovely marzipan finish

St Bruce - Wildes Dairy, Tottenham, England

Given a regular drink of local Redemption Brewery's Hopspur Beer to help create the coat. A mellow flavoured cheese, with a smooth texture

Montgomery's Cheddar – JA&E Montgomery, Somerset, England

Firm and slightly brittle texture with deep, rich, nutty flavours and a hint of spice as it matures

Gorwydd Caerphilly – Trethowan's dairy, Somerset, England

Raw milk cheese with a firm, open textured centre. Velvety grey rind adds earthy, mushroom notes

Wyfe of Bath – The Bath soft cheese Co. Somerset, England

Sweet, nutty and creamy. This semi hard Gouda style cheese is redolent of buttercups and summer meadows.

## Blue Cheese

Norbury Blue – Norbury Park Farm cheese Co. Surrey, England

Unpasteurised, moist texture and peppery tang while the delicate veining has a beguiling loamy flavour

Colton Bassett Shropshire Blue – Colston Bassett dairy, Nottinghamshire, England

A blue veined cheese with distinctively orange interior and evenly spread blue veins. Smooth with a creamy tang

## Blue Cheese

Helford Blue – Treveador Farm, Cornwall, England

Soft, squidgy texture and sweet, nutty flavour

Howard - Wildes Dairy, Tottenham, England

A gorgeous semi hard blue (not blue) cheese. We call it blue (not blue) as although it contains *Penicillium roqueforti* we don't pierce the skin thus stopping the blue veins from developing. Howard is a lush creamy textured cheese, one with a lovely earthy after taste.

## Soft cheese

Londonshire – Wildes Dairy, Tottenham, England

Made from fabulous Jersey Milk, a soft and runny cheese held together by a white velvety fluffy coat. A medium to full strength cheese

Camembert De Normandie AOP – Gillot, Normandy, France

Unpasteurised, rich, buttery cheese with hints of grass and wild mushrooms

Brie De Meaux AOP – Saint Luc, Saint Rey-la-Vanne, France

Known as “the king of cheeses” in France, protected by French law it must be made with raw milk and calf's rennet. Distinct earthy flavour with strong notes of mushroom and a hint of nuts

## Non-cow's milk cheese

St Thom goats' cheese – Lightwood Cheese, Worcestershire, England

Firm but fluffy texture when young, an almost translucent breakdown forms beneath the rind as it matures with light citrus flavours giving way to a rich, herbaceous depth

Berkswell – Ram Hall dairy, Warwickshire, England

Hard raw ewe's milk cheese, close, slightly grainy texture and a wonderful clean, lingering flavour with honey and nutty notes balanced by a refreshing acidity



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

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