

Autumn - Winter Menu

from October 2023

Your chosen menu will be the same for all guests.
Please choose one starter, one main course and a
dessert for all your guests**
£65.00

Inner Temple Bread Selection

Smoked Paprika and Roast Garlic Butter
Whipped Smoked Sea Salt

STARTERS

Richmond Estate Venison Tartare

*Egg Yolk Emulsion, Pickled Shallots,
Gherkin Gel, Game Chips*

Butter Chicken Croquette

Marsala Sauce, Brinjal Pickle, Mango Chutney

Aubergine Tartare

*Aquafaba Emulsion, Gherkin Gel,
Pickled Vegetables, Game Chips (ve)*

Lightly Cured Loch Duart Confit Salmon

Winter Root Slaw, Rapeseed Salad Cream

Roma Tomato, Roast Pepper and Scamorza Arancini

Jerselum Artichoke Pureé (v)

Black Cod Dumpling

Shitake Mushrooms, Spring Onions, Seaweed Miso Broth

MAIN COURSE

Aged Longhorn Beef Fillet

*Beef Shin Cottage Pie, Heritage Carrot,
Caramelised Cauliflower Truffle Pureé*

Roast Suffolk Free Range Chicken

*Celeriac Tahini Gratin, Umbrian Lentils,
Salt Baked Baby Fennel*

Lightly Smoked Norwegian Cod, Crab Beignet

*Crab Beignet, Cannellini, Borlotti,
Edamame Bean Bisque, Baby Spinach,
Black Garlic Aioli*

Pan Fried Halibut

*Halibut Goujon, Rapeseed Oil Mash, Savoy Cabbage,
Braised Leeks, Parsley Cider Sauce*
£4.00 Supplement*

Pumpkin Gnocchi

*Butternut Squash Burnt Butter Velouté, Ceps,
Lovage Pesto, Cavolo Nero, Parmesan (v)*

Beetroot Wellington

*Miso Sweet Potato Fondant, Beetroot Pureé, Romanesco,
Spinach, Red Wine Jus (ve)*

**Chef will provide alternatives based on your guests dietary requirements which should be communicated to your Event Manager in advance of your meal.
Menus are subject to change.

(v) denotes vegetarian dish. (ve) denotes vegan dish. (*) denotes contains alcohol

If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager.

Any special diets will be catered for separately.

Prices quoted for dinners of 100 guests or more; an additional surcharge may be levied for orders fewer than 100.

All prices quotes are exclusive of VAT and subject to change.

DESSERT

Braeburn Apple Tarte Tatin

Vanilla Ice Cream, Salted Butterscotch

Sticky Toffee Pudding

Toffee Pear Sauce, Coconut Ice Cream (ve)

Yuzu Lemon Pie

Lemon Sherbert, Blueberry Compote

Black Forest Cigar

*Kirch Cherry Compote, Dark Chocolate Ganache **

Selection of English Cheese

Fig Chutney, Crackers (v)

Gingerbread

Tonka Bean Panna Cotta, Compressed Pear

Coffee and Pegasus Chocolates

UPGRADE OPTIONS

AMUSE BOUCHE

£6.00

Smoked Tomato and Basil Jelly

Torn Mozzarella, Black Olive Salsa (v)

Textures of Heritage Beetroot

Whipped Goat's Cheese, Cucumber Gel (v)

Vichyssoise

Seeded Tuille, Herb Crème Fraîche (v)

Charred Oyster Mushroom on Brioche Toast

Soft Boiled Quail's Egg, Truffle Mayonnaise (v)

SORBETS

The selection below can be chosen as a palate cleanser or as a fourth course

£4.60

Alphonso Mango

Coconut (ve)

Dark Chocolate

Raspberry

Sicilian Lemon (ve)

Selection of English Cheese

Fig Chutney, Crackers (v)

If chosen as a fourth course

£12.65

Coffee

with Chocolate Truffles (v)

2 truffles per person

£1.40

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