

Autumn - Winter Menu from October 2024

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 Whipped Butter
Smoked Sea Salt*

STARTERS

Tunworth Cheese and Leek Tart

*Caramelised Pickled Shallot,
Sesame French Dressing (v)*

Semi Smoked Salmon Mi Cuit

*Capers, Dill and Shallot Beurre Blanc,
Amalfi Lemon (gf)*

Carpaccio of Scottish Roe Deer

*St. Ewes Confit Free Range Egg Yolk,
Cob Nuts, Parsnip (gf)*

Foraged Wild Mushrooms and Cannellini Beans

on Sourdough English Muffin (ve)

Tiger Prawn Thai Fish Cakes

Sweet and Sour Cucumber, Thai Chilli Jam (gf)

Smoked Chicken and Foie Royale Boudin Blanc

*Apple and Tarragon, Celeriac Remoulade,
Creamed Leeks, Chicken Jus*

MAIN COURSE

Wildfarmed Black Truffle Tortellini

*Jerusalem Artichokes, Salsify, Cacio e Pepe Sauce,
Chive Oil (v)*

Miso and Honey Glazed Cod

*Panko Cod Goujon, Sweet Potato, Samphire, Pak Choi,
Seaweed, Siracha Butter Sauce*

Sladesdown Free-Range Chicken

*Confit Roscoff, Butternut Squash Purée, Hasselback
Potato, Heritage Carrot, Black Kale, Roast Chicken
Velouté (gf)*

Butternut Squash Steak

*Umbrian Lentils, Chard and Butter Bean Ragout,
Lovage Vegan Butter (ve, gf)*

Atlantic Pollock

*Duchess Potato, Nut Brown Cauliflower Purée and
Florets, Sprouting Broccoli, Lemon Caper Dill Beurre
Blanc (gf)*

Tandoori Herdwick Lamb Rump

*Rainbow Vegetable Pakora, Brinjal Pickle,
Saag Aloo, Okra, Tamarind Jus (gf)
Surcharge £4.00 per person*

DESSERT

Brandy Rum Baba*

Blackberry Cream Cheese, Lime Tuile (v)

Baked Fig Tart

Coconut Chantilly and Lavender Tuile (v)

Black Sesame and Caramelised Almond Cheesecake

Lychee Sorbet (v, gf)

Individual Cheese Selection

*Smoked Tomato Chutney, Leafy Celery,
Dried Fig Roll and Apricots*

Triple 'Island Chocolate' Fondant

Salted Caramel, White Chocolate Ice Cream (v)

Crème Brûlée

*Honeycomb Ice Cream,
Blood Orange Segments and Gel (ve, gf)*

Individual Cut Fruit Plate

*Tonka Bean Syrup, Digestive Biscuit Clotted Cream
Sable (ve)*

Apple Crumble

Custard Mousse, Green Apple Pureé

Coffee and 'Island Chocolates'

UPGRADE OPTIONS

AMUSE BOUCHE

£6.00

Smoked Tomato and Basil Jelly

Torn Mozzarella, Black Olive Salsa (v)

Vichyssoise

Seeded Tuille, Herb Crème Fraîche (v)

Textures of Heritage Beetroot

Whipped Goat's Cheese, Cucumber Gel (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 Cheeses

*Smoked Tomato Chutney, Leafy Celery,
Dried Fig Roll and Apricots*

If chosen as a fourth course

£12.65

Chocolate Truffles

2 truffles per person

£1.40

**Chef will provide alternatives based on your guests dietary requirements,
please communicate this to your Event Manager during the planning of your Event.
Menus are subject to change.

(v) denotes vegetarian dish. (ve) denotes vegan dish. (*) denotes contains alcohol
All prices quotes are exclusive of VAT and subject to change.