



Middle Temple

MENU

MIDDLE TEMPLE HALL

LONDON EC4





COLD STARTERS

Roasted Mediterranean Vegetable Stack (V)

with marinated sun blushed tomatoes and artichokes

£10.75

Cherry Tomato and Basil Salad (V)

with sautéed red onion, peppers, feta cheese, olives and ciabatta croutons

£10.75

Smoked Chicken and Woodland Mushroom Terrine

served with herb salad

£11.25

Warm Sweet Red Onion and Wild Mushroom Salad (V)

with chicory and sakura cresses

£11.50

Mediterranean Vegetable and Basil Terrine (V)

with a pesto dressing

£11.50

Asparagus and Duck Egg Salad (V)

with sauce gribiche

£11.50

Asparagus, Mozzarella Pearls and Sun Blushed Tomatoes (V)

topped with rocket leaves, frisee and shaved parmesan

£11.95

Ballantine of Poussin

with a herb and pine nut stuffing, wrapped in Black Forest ham

£11.95

Sautéed English Mushrooms

with asparagus spears, poached quails eggs and beetroot salsa

£12.50

Scottish Smoked Salmon with Potted Shrimps and Irish Soda Bread £12.50

Roulade of Dover Sole £12.50
with a smoked salmon and sea bream mousseline served with sauce vert

Crayfish and Prawn Cocktail £12.95
with a lemon and caviar mayonnaise

Smoked Salmon, Salmon and Monkfish Terrine £12.95
served with sauce vert and Scottish oatcakes

Homemade Gravad Lax £13.50
with a Cornish crab and prawn timbale

Fresh Herb Coated Carpaccio of Venison £13.50
with a celeriac rémoulade

Caramelised Aubergine and Foie Gras Terrine £13.95
served with roasted fig and warm brioche



HOT STARTERS

Wild Mushroom Soup (V)

infused with truffle oil

£9.50

Lobster Bisque

with prawns and crayfish

£9.50

Chicken Consommé

with a julienne of beetroot and celeriac

£9.50

Sweet Leek and Wilted Cherry Tomato Tartlet (V)

baked with gruyère cheese

£10.75

Roasted Fig and Stilton Tartlet (V)

served with a herb salad and a lemon oil dressing

£10.75

Asparagus and Wild Mushroom Feuille­té (V)

with a watercress and rocket salad and a vermouth butter sauce

£11.50



Vine Tomato, Baby Pousse and Asparagus Tartlet (V)

with hollandaise sauce

£11.50

Salmon and Smoked Haddock au Gratin

with a glazed white wine and cream sauce

£11.95

Sautéed Veal Kidneys

in a cream of morel mushroom sauce served with a warm brioche

£11.95

Sautéed Scallops on Seared Asparagus

with a lemon hollandaise

£12.50

Sautéed Warm Wild Mushroom Salad (V)

topped with glazed goats cheese

£12.25

Warm Quail and Foie Gras Ballotine

served with Cumberland sauce

£13.95





FISH COURSES

Seared Fillet of Salmon

with saffron flavoured crushed potatoes,
cherry tomatoes and vermouth butter sauce

£23.50

Seared Fillet of Salmon

with sautéed button mushrooms, artichokes and a champagne sauce

£23.50

Fillet of Brill

with patty pan, sun blushed tomatoes and a tarragon butter sauce

£27.00

Grilled Fillet of Brill

served with a prawn and crayfish risotto

£27.00

Seared Fillet of Black Bream

with a wilted watercress, spinach and potato timbale

£29.00

Grilled Fillet of Wild Sea Bass

with a pine nut and herb crust served with a cream,
white wine and parsley sauce

£29.00

Seared Line Caught Sea Bass

with fresh asparagus spears, shitake mushrooms and lemon olive oil

£29.00

Seared Fillet of Red Snapper

with a saffron flavoured mediterranean ragout

£29.00

Paupiette of Salmon and Dover Sole

with a caviar hollandaise sauce

£29.00

Seared Fillet of Halibut

with a lobster mash and a cream of fennel sauce

£29.00

Fresh Herb Crusted Fillet of Halibut

with a creamed celeriac and potato mash

£29.00

Pan Fried Fillet of John Dory and Scallops

with a truffle mash potato cake

£30.00

Fillet of Dover Sole

on a bed of sautéed leeks with a truffle and cep mushroom sauce

£30.00

Paupiette of Dover Sole

with a spinach and sea bream mousseline served with a hollandaise sauce

£30.00

Roasted Fillet of Monkfish

topped with beef tomato strips and served with a white wine and mushroom sauce

£30.00





MEAT COURSES

Suprême of Chicken

with bubble and squeak stuffed mushroom and a madeira jus

£23.50

Suprême of Corn Fed Chicken

with a pilaff rice timbale, asparagus spears and a red wine jus

£23.50

Seared Suprême of Guinea Fowl

with woodland mushrooms and a red wine jus

£24.95

Suprême of Duck

served with roasted beetroot, garlic pearls and a madeira jus

£25.95

Roasted Suprême of Duck

with stir-fried cabbage and chestnuts and
a creamed brandy and peppercorn sauce

£25.95

Herb Coated Lamb Cutlets

with roasted root vegetables and a redcurrant jus

£27.95

Seared Entrecote of Lamb

with truffle potatoes, sun blushed tomatoes and a light red wine jus

£28.95

Canon of Lamb

with black pudding, garlic potato cake and a tarragon jus

£29.50

Fillet of Venison Wrapped In Black Forest Ham

served with a potato and parsnip puree and a bramble jelly reduction

£30.00

Sautéed Fillet of Venison

with paysanne potatoes, artichokes,
wilted spinach and a juniper berry sauce

£30.00

Seared Fillet of Veal

with wild mushrooms, asparagus spears and a truffle hollandaise

£32.00

Seared Fillet of Beef

topped with beef marrow and served with glazed shallots,
mushrooms and a madeira jus

£33.00

Fillet of Beef

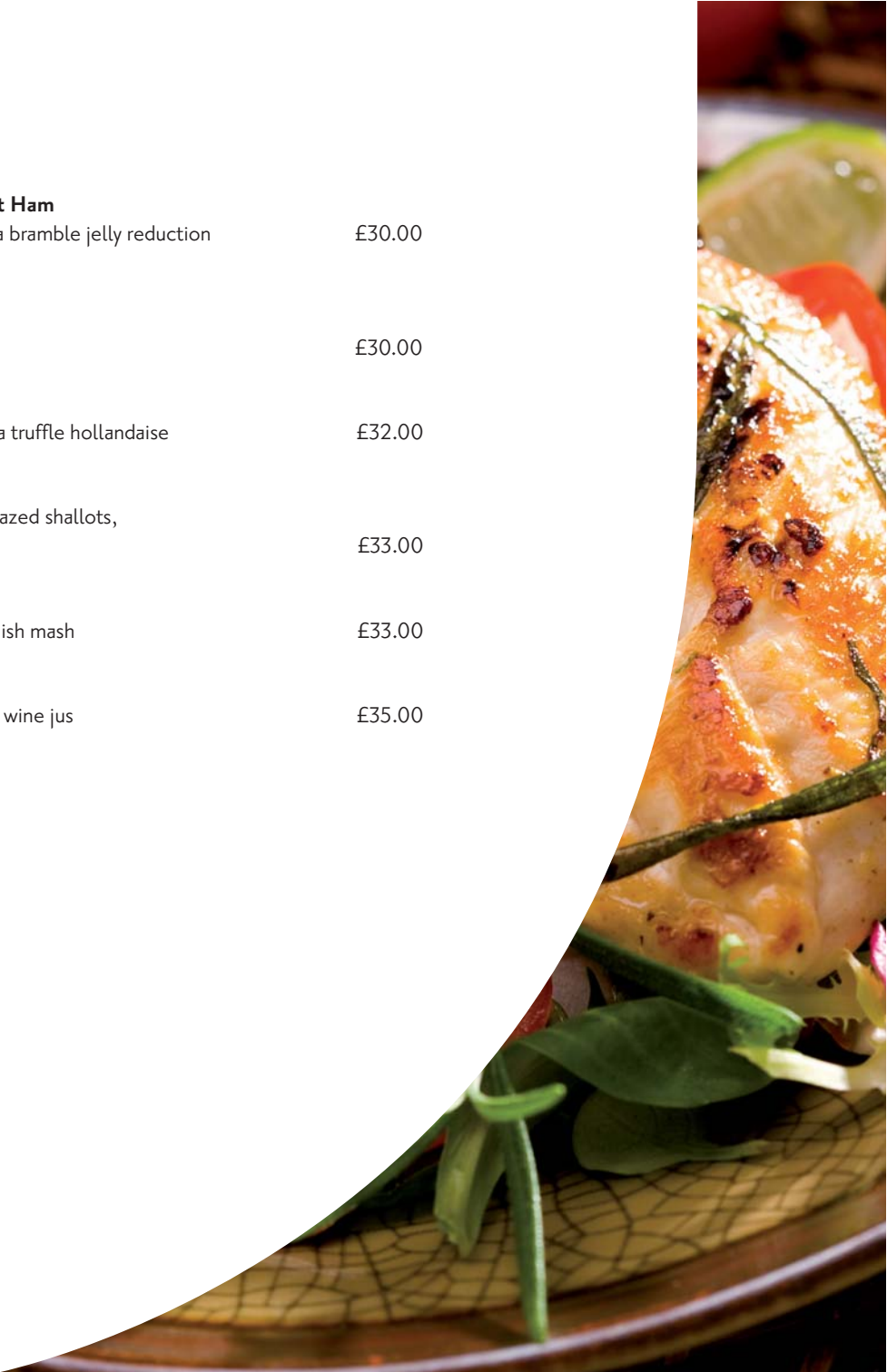
with a confit of braised oxtail and a horseradish mash

£33.00

Tournedo of Beef

with seared foie gras, wasabi mash and a red wine jus

£35.00



VEGETARIAN COURSES

Pumpkin and Sweet Potato Risotto

Mediterranean Vegetable Stack

with chargrilled asparagus spears

Root Vegetable, Cranberry and Goats Cheese Nut Roast

Spinach and Ricotta Tortellini

with sautéed peppers, rocket and sun blushed tomatoes

Quorn Stroganoff

with pilaff rice

Wild Mushroom, Asparagus and Truffle Risotto

Savoy Cabbage Parcel Stuffed with a Spicy Vegetable Couscous



Vegetable Nut Cutlet

with a tomato confit

Potato and Goats Cheese Brulée

topped with oyster mushrooms

Roasted Pepper and Dolcelatte Tartlet

with a cassoulet of seasonal vegetables

Spinach, Asparagus and Sun Blushed Tomato Stuffed Pancakes

with a roasted pepper coulis

Spinach and Ricotta Cannelloni

Any vegetarian starter can be enlarged and served as a main course.

Vegetarian Meals are charged at the same price as the chosen meat or fish course.





SORBET

Lemon	£4.00
Champagne	£4.00
Mango	£4.00
Raspberry	£4.00
Wild Strawberry	£4.00

COLD DESSERTS

Strawberry Angelique with a chocolate lime biscuit	£9.95
Vanilla and Gingerbread Cheesecake with fresh raspberries	£9.95
Raspberry Cranachan and Shortbread toasted oats and wild flower honey layered with raspberries and a whisky and vanilla cream	£9.95
Lemon Tart with roasted fig and honeycomb ice cream	£9.95
Chocolate and Grand Marnier Mousse served with a ginger crunch biscuit	£9.95
Passion Fruit and Mango Brûlée	£9.95

COLD DESSERTS

Traditional English Sherry Trifle

seasonal fruit with sherry sponge and raspberry jelly topped with a vanilla egg custard

£9.95

Tiramisù

served with amaretti biscuit

£9.95

Rhubarb and Stem Ginger Syllabub

fresh rhubarb with grated stem ginger and chantilly cream

£9.95

Chocolate Torte

with orange and cardamom ice cream

£9.95

Poached Pear Clotted Cream and Vanilla Rice Pudding

£9.95

Summer or Autumn Pudding

served with mixed berries and crème fraîche

£9.95

Lemon Shortbread and Raspberry Cream Tower

£9.95

Kumquat and Chocolate Gateau with Saffron Ice Cream

£9.95



HOT DESSERTS

Warm Plum Tart

with ginger bread ice cream

£9.95

Traditional Danish Apple or Rhubarb Crumble

served with a choice of cream, custard or ice cream

£9.95

Prune and Armagnac Frangipane Tartlet

£9.95

Marmalade and Marsala Panettone Bread and Butter Pudding

£9.95

Warm Bakewell Tart and Clotted Cream

£9.95

Baked Apple and Sultana Almond Sponge

with vanilla sauce

£9.95

Pear and Thyme Tart Tatin

served with a choice of cream, custard or ice cream

£9.95

Baked Chocolate Fondant

chocolate sauce and vanilla pod ice cream

£9.95

Baked Alaska

with a fresh berry compote

£9.95

Roasted Fig and Almond Tart

with greek yoghurt ice cream

£9.95

ASSIETTE OF DESSERTS

**Please choose three items from the following to make up
an assiette of three miniature desserts**

£12.50

Brandy Snap Cornet with a raspberry syllabub

Chantilly Cream and Fresh Fruit in a chocolate wafer basket

Rhubarb and Stem Ginger Syllabub in a shot glass

Chocolate and Drambuie Mousse in a shot glass

Lemon Mousse

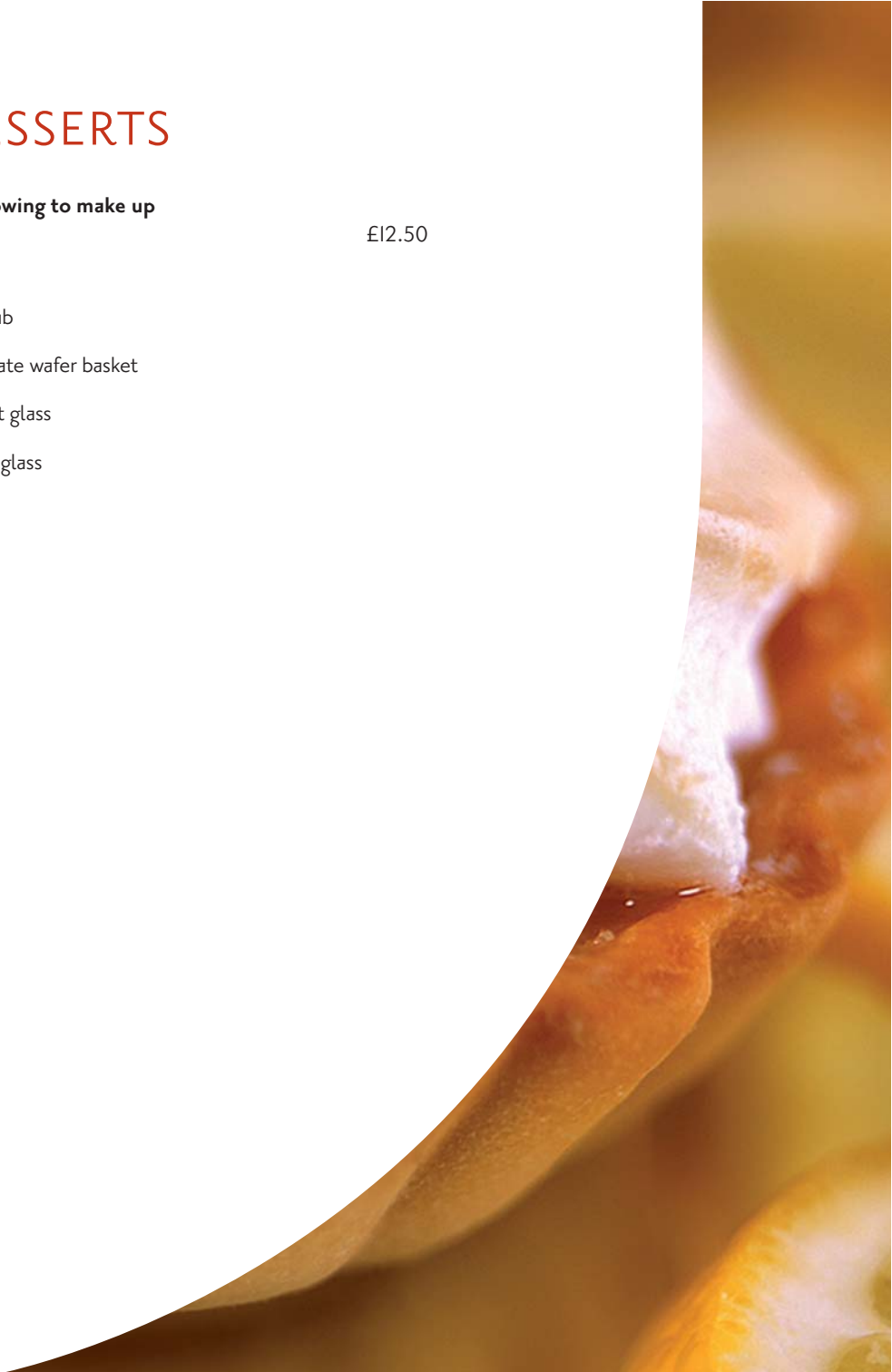
Mango and Passion Fruit Brulee

Raspberry Egg Custard Tart

Blood Orange Sorbet

Lemon Sorbet

Lemon and Lime Tart





www.middletemplehall.org.uk

Telephone: 020 7427 4820 · Email: banqueting@middletemple.org.uk