

Food and Wine
at Middle Temple



Food and Wine

For over 500 years, food and drink has played a pivotal role in the life of Middle Temple. Bench, Bar and Students of the Inn continue to share lunch on a daily basis in the dazzling Elizabethan Hall. Middle Temple is delighted to offer its facilities to both members and non members for a variety of events from weddings to corporate entertaining, the list is endless.



Cold Canapés

From delicate smoked trout mousse to tasty roast beef on Yorkshire pudding, our elegant bite-sized canapés cannot fail to whet the appetite of your guests.



Vegetarian

Sun Blushed Tomato and Buffalo Mozzarella in a Savoury Tartlet Case

Stilton Mousse on Crostini with Quince Jelly

Quenelle of Goat's Cheese with Lolo Biando and Onion Relish on Cheese Biscuit

Couscous Salad Tapenade in a Basil Tartlet

Grilled Aubergine with Porcini Mousse on Parmesan Shortbread

Sautéed Wild Mushrooms, Sweet Red Onion in a Canapé Cup

Fish

Mini Bagel of Smoked Salmon and Cream Cheese

Smoked Trout Mousse on a Blini with Horseradish Cream

Spicy Crab with Avocado in a Filo Basket

Taramasalata and Prawn in a Savoury Teardrop Tartlet

Salmon Tartare with Wasabi Mayonnaise in a Sesame Cone

Pea Puree with a Smoked Haddock Mousse in a Tomato Panier

Meat

Chicken Liver Parfait with Mango Chutney on Crostini

Roast Beef with Horseradish on a Yorkshire pudding

Confit of Oriental Duck Leg in a Sesame Basket

Fillet of Lamb with Aubergine Relish on a Savoury Tart

Grilled Chicken with Mayonnaise and Chorizo

Hot Canapés

Choose from a wide range of vegetable, fish and meat nibbles, all of which are painstakingly prepared and served direct from our kitchens.



Shot Glass of Seasonal Soup

Vegetarian

Dolcelatté and Leek Tartlet with Sweet Chilli Jam

Deep Fried Vegetable Risotto Balls

Classic Welsh Rarebit on Crisp toast

Quail Egg Florentine

Vegetable Frittata Tart

Spring Rolls and Samosas with hoi sin sauce.

Fish

Seared Scallops with Crumbed Chorizo

Seafood Risotto in a Savoury Basket

Herb Coated Breaded fish Goujons with Chips and Tartare Sauce in a Cone

Sesame Seed Coated Scampi with Garlic Mayonnaise

Spicy Fish Cakes in Coconut Crumbs with a Sweet Chilli Dip

Smoked Haddock Kedgeree

Meat

Cumberland Sausages Roasted with Honey and Sesame Seeds with a Grain Mustard Dip

Miniature Spicy Lamb meatballs with a Mint and Yoghurt Dip

Beef Wellington with Horseradish

Thai Style Lemon Grass Chicken on Skewers

Cottage Pie Topped with Potato Mash

Baby Croque-Monsieur

Prices

The minimum charge per person for a cocktail reception is £25.00 which includes five different canapé choices either hot or cold. From these choices we will serve a minimum quantity of one and a half canapés per person, either hot or cold. The quantity of each item served will depend on the choices made. Additional choices are available at £5.00 each.

Prices quoted are inclusive of all staff costs, equipment, service charge and VAT and are for a reception of up to 2 hours in duration.

Bowl Food

For an informal supper or reception, our choice of bowl food dishes are the ideal solution.



Vegetarian

Chinese Vegetable Stir Fry

Macaroni Cheese

Vegetable Curry with Pilaff Rice

Baby squash and Woodland Mushroom Risotto

Fish

Grilled Red Snapper with Pak Choi and Bean Shoots

Seared Fillet of Sea Bass with Crushed Potatoes and Sauce Hollandaise

Seafood Pie

Lemon Sole with Parsley Sauce on a Chive Mash

Seared Scallops on a Saffron Risotto with Lemon Oil Dressing

Meat

Beef Stroganoff with Rice

Navarin of Lamb with Herb Dumplings

Roast Supreme of Duck with Spicy Noodles

Chicken a la King

Steak and Ale Pie

Pork and Leek Sausages with a Caramelised Red Onion and Mustard Mash

Hot Desserts

Apple and Sultana Crumble

Orange and Chocolate Fondant

Warm Spiced Plums with Zabaglione

Bread and Butter Pudding

All these can be served with a choice of: Ice Cream, Crème Anglaise or Double Cream

Prices

The minimum charge per person for a bowl food reception is £35.00 which includes four choices.

Additional choices are available at £8.75 each. Prices quoted are inclusive of all staff costs, equipment, service charge and VAT and are for a reception of up to two hours in duration.

Cold Starters

From the elegance of a roulade to the subtle complexity of a game terrine, we are confident that you will find a starter that your guests will adore.



Fennel Salad with Beetroot, Roquefort and paprika cashews	£11.95
Game Terrine with a port wine, redcurrant and orange chutney	£12.95
Honey Marinated Figs with black forest ham	£12.95
Carpaccio of Venison with a celeriac and horseradish remoulade	£13.95
Smoked Salmon and Smoked Haddock roulade with sauce verte	£13.95
Fresh Devonshire potted crab served with granary bread and a lemon wedge	£13.95

Hot Starters

Whether a prawn and crayfish bisque or a goats cheese salad, our wide range of hot starters create the perfect beginning to a memorable feast.



Soups

Carrot and Coriander Soup	£9.95
Wild Mushroom and truffle soup	£9.95
Prawn and Crayfish Bisque	£10.95

Sweet Leek and Cropwell Bishop Stilton Tartlet with baby cress shoots and herb crème fraiche	£11.95
Baked Capricorn Goats Cheese with black truffle and a watercress salad	£12.95
Warm Marinated Wild Mushrooms served on a crispy oriental salad	£12.95
Boneless Stuffed Quail served with a herb salad and Cumberland sauce	£13.95
Coquille of Seafood in a light Mornay sauce with a border of duchesse potato	£13.95

Fish Courses

We work with our suppliers to ensure that our fish comes from sustainable sources, leaving you to enjoy a range of dishes with a clear conscience.



Salmon Fillet with a pesto crust and tomato ragout	£24.00
Seared Red Snapper with a saffron sauce and winter vegetables	£25.00
Pan Fried Fillet of Sea Bass on a bed of steamed leeks, fennel and crushed potatoes with a beurre blanc	£26.00
Charred Brill with Seared Scallops and a lobster and brandy sauce	£28.00
Almond Crusted Halibut with a white wine, parsley and crème fraiche sauce	£32.00

Meat Courses

We have developed a close relationship with local suppliers to guarantee that the meat we use is ethically produced and utterly delicious. We offer an extensive range of poultry, game and meat to ensure that your guests are well fed.



Parma Ham Wrapped Chicken Supreme with a champagne and muscat grape sauce	£26.00
Roasted Supreme of Guinea Fowl with glazed chestnuts, button mushrooms and a game jus	£28.00
Supreme of Gressingham Duck with a redcurrant sauce and creamed celeriac	£30.00
Venison Cutlet with braised red cabbage and a blackberry and juniper berry sauce	£32.00
Lamb Cutlets with a haggis mash and tarragon jus	£34.00
Tournedo of Beef with champ, roasted shallots and a red wine sauce	£35.00

Vegetarian Courses

We ensure that our vegetarian dishes are vibrantly flavoured and choose the freshest of seasonal ingredients so that your vegetarian guests are well catered for. Any of our vegetarian choices can be selected as a starter or main course and sized accordingly.



Root Vegetables and Stilton Pancakes Basket

Woodland Mushroom Biryani

Pumpkin Tortellini with sautéed spinach and leeks

Roasted Beetroot, Red Pepper and Feta cheese tart

Spicy Winter Vegetable Cutlet with a Tomato Ragout

Millefeuille of Roasted Vegetables

Any vegetarian starter can be enlarged and served as a main course. Vegetarian main courses are charged at the same price as the chosen main course or at £24.00 per person if chosen as a main course for all guests.



Desserts and Cheese

From delicate sorbets to sumptuous, richer treats our chefs use seasonal fruits and ingredients to ensure that our cold desserts are the perfect end to a delicious meal.



Cold

Vanilla Panacotta with poached pear and a port wine syrup

Drambuie and Raspberry Cranachan with toasted oats and wild flower honey

Apple and Calvados Syllabub infused with cinnamon and topped with an apple crumble biscuit

Dark Chocolate and praline mousse

Hot

Sticky Toffee Pudding with crème anglaise and clotted cream ice cream

Rhubarb Crumble served with a stem ginger ice cream

Prune and Armagnac Tart topped with almond sponge or cranberry and orange sponge

Warm Lemon infused treacle tart with clotted cream

Stewed Bramley Apple with a baked almond and vanilla sponge topping

Chocolate and Orange Fondant with chocolate sauce and an orange sorbet

All the above can be served as an Assiette

All desserts are priced at £10.50. If you wish to have an assiette of desserts please choose three items from above and smaller versions will be made. An assiette choice is £14.00.

Cheese instead of dessert costs £9.95. A smaller cheeseboard in addition to dessert costs £6.95.

If you would prefer to have a cheeseboard consisting of three different cheeses instead of dessert, then we will happily source your requirements.

"All-inclusive" packages are available, starting at £70 per person, excluding room hire.

The all-inclusive package price is broken down as follows:

- 1/3 btl of Sparkling Wine £8.90
- 3 Course dinner up to £44.45
- Coffee £3.00
- 1/2 btl of House Wine £10.45
- Unlimited water and a selection of juices £3.20

If you wish to choose a higher priced menu or different wines, then the price per person will increase accordingly.

Champagne, Sparkling Wine and Rosé Wine

From our house fizz to the finest Grand Cru, our staff will help you to ensure you have a sparkling event that matches your budget.



Champagne

Ayala NV	£42.00
Bollinger, Special Cuvée NV	£49.50
Veuve Clicquot, Yellow Label NV	£49.50

Sparkling wine

Middle Temple Sparkling Wine NV	£26.95
Prosecco Extra Dry Borgo del Col Alto NV	£27.95
Raboso, Borgo del Col Alto Rosé NV	£27.95
Cremant De Loire Brut, Domaine Langlois-Château NV	£32.95

Rosé wine

Château Bauduc, 2010	£29.95
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White Wine

Whether a flinty Gavi or a fruity Sancerre, our wide selection of white and rose wines are the perfect compliment to your event.



House white wine

Cuvée Montplo, Comté Tolosan Blanc 2010 £20.95

Aromatic and fruity

Sauvignon Blanc, La Playa, Colchagua Valley 2011 £22.95

Casa Silva Reserva Viognier, Colchagua Valley 2010 £23.95

Mariner Vineyards, Sauvignon Blanc 2009/10 £28.50

Sauvignon Blanc, Klein Constantia, Cape Town 2010 £28.95

Sancerre de Fontaine Audon, Domaine Langlois-Château, Loire 2010 £35.00

Dry, fuller bodied and buttery

Acrobat Chardonnay, Prince Hill Wines, Coonawarra 2010 £21.95

Gavi, Tenute Neirano, Piedmont 2010 £25.95

Viognier Chardonnay, Parri Estate, Southern Fleurieu 2008/9 £29.95

Light, dry and refreshing

Trentino Pinot Grigio, Alto Adige Casata Monfort, 2009/10 £29.95

Mâcon Lugny, 'Les Genievres', Louis Latour 2009/10 £30.95

Saint Véran, 'Moulin du Pont', Domaine Auvigue 2009/10 £33.50

Red Wine

We source wines from across the globe to ensure the perfect wine accompanies your meal. Our dedicated team will be delighted to arrange a tasting for you and to advise on suitable wines to match your menu.



House red wine

Rioja Crianza, Azabache Aldeanueva 2007/8

£20.95

Soft, mellow and rounded

Cotes du Roussillon Villages Bila Haut, Chapoutier 2009

£22.95

Bourgogne Pinot Noir, Pierre Andre, Burgundy 2008/09

£31.50

Possums Estate, Willunga Shiraz, 2008/9

£32.50

Fleurie, Chanson, Beaujolais 2009

£33.95

Vacqueyras, Domaine Vervine 2009

£35.50

Rich and full bodied

Malbec, Alpataco Familia Schroeder, Patagonia 2008/9

£24.95

Middle Temple House Claret 2009

£26.95

Château Lafitte, Premieres Cotes de Bordeaux, 2009/10

£31.50

Château La Gorce, Cru Bourgeois, Medoc, 2005/8

£36.25

Lighter, fruity and vibrant

Pinot Noir, 'Home Block', Wairau River, Marlborough 2009

£38.50

Dessert Wine and Port

The perfect end to a memorable occasion.



Dessert wine

Sauvignon Blanc, Late Harvest, La Playa, Colchagua Valley 37.5cl 2009/10

£20.95

Saussignac, 'Cuvée Flavie', Château des Eyssards 50cl 2006/7

£38.95

Port

Middle Temple Finest Reserve Port NV

£27.75

Taylor's LBV, 2004/5

£33.50

Mellor's LBV 1989, bottled 1993

£43.95

Wines and Corkage



Middle Temple

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Corkage

You may wish to supply your own wines for an event at Middle Temple. Corkage charges, which are levied on a consumption basis (although a per person rate can be arranged), are payable at the following rates:

Wine	£15.00
Champagne & Sparkling Wine	£17.50
Port	£20.00
Spirits	£35.00
Bottled Beer and Lager (per 275ml btl)	£2.00
Soft Drinks (per litre)	£1.00

For the sake of these charges a bottle is 75cl except where stated. Different sized bottles will be charged pro rata. If you wish to supply your own wines then they should be delivered to Middle Temple at least three days prior to the event and any leftovers collected within one week of the event. Goods left at Middle Temple after this time will be subject to a storage charge of £5.00 per case per week.

Spirits and Liqueurs

Pimms (1/3 bottle Pimms and all the trimmings in the litre jugs) 25.0%	£20.95
Spirits from	£45.00
Liqueurs from	£49.50
Cognac VSOP from	£52.50
Malt Whisky from	£52.50

Soft drinks

Bottled Water (litre)	£3.95
Juices (litre) from	£6.00
Freshly Squeezed Orange Juice (litre)	£12.50

Cash Bars

Cash Bars can be provided for pre-dinner receptions or after an event, subject to licensing hours, and a minimum spend of £500.