



Inner Temple Christmas Reception Package 2011



Whether to entertain clients or thanking your staff for all their hard work, the prestigious Inner Temple is the perfect location to hold your Christmas drinks reception



Packages from £63.00+VAT for parties of 200 to 400 guests:

3 hour Reception includes:
Room Hire of the Main Hall
3 hour Sparkling Wine Reception
Unlimited House wine, bottled beer and soft drinks
Selection of Christmas Canapés (based on 8 per person)
Christmas decorations throughout the venue

Additional Extras

Upgrade to Champagne £18.50 per person
10 canapés at £4.00 per person

Package pertaining to 2011; all prices are excluding vat at 20%



Perhaps your are looking for something a little different, in which case please do speak with our catering department on 020 7797 8230 or catering@innertemple.org.uk who would be happy to create a bespoke package to cater for all your requirements.



Inner Temple Christmas Reception Package

Sample Christmas Canapés Menu

Cold

Smoked Salmon and Cream Cheese Christmas Roll on Brown Bread
Toast of Trout with Lemon and Lime Zest
Gammon with Pear and Apple Sauce on Blinis
Smoked Duck Roll with Chervil and Quince Jelly on Toast
Fresh Roasted Turkey, Chestnuts and Cranberry Sauce on Blinis
Mini Bagel Smoked Chicken Mousse and Grapes
Quail Egg on Spinach Mousseline on Pain de Mie
Tartlet of Stilton, Roquette, Fig puree, Pecan and Port Mousse
Tower of Carrot Spinach and Ricotta Sundried Tomato

Hot

Salmon Brochette with Herb and Red Current Jelly and a Brandy and Cream Dip
Salmon Pie
Parsnips Puree, Black Pudding and Caramelised Apples on Sweet Potato
Yorkshire Pudding with Beef, Brussels Sprouts Mash and Sundried Tomato
Fresh Marinated Roasted Duck with Orange Confit on Potato Cake
Chicken Brochette with Herbs and Red Current Jelly and a Brandy & Cream Dip
Rosti Potato with Mushrooms
Roasted Parsnips with Preserved with a Winter Tomato Sauce
Yorkshire Pudding of Chestnut Stuffing with Brussels Sprouts Mash

Please note the above is our sample menu and our Chef will create a festive menu for the Christmas season shortly