



INNOLDERS' *Hall*

MENU

2011-2012



**PLEASE NOTE ALL PRICES ARE EXCLUSIVE OF VAT*

INNOLDERS' *Hall*
The home of hospitality since 1443

T 020 7236 6703
F 020 7236 0059
W www.innholders.co.uk
E mail@innholders.co.uk



3 COURSE £44.50 PER PERSON

4 COURSE £52.00 PER PERSON

SOUP

French Onion Soup with Toasted Cheese Croute (v)

Old English Green Pea and Ham Soup (v)

Winter Vegetable Broth with Pearl Barley (v)

Cream of Woodland Mushroom Soup with Chervil (v)

Smoked Haddock Chowder with Grain Mustard

STARTER – HOT

Crispy Whitebait with Tartare Sauce

Cheese, Onion & Bacon au Gratin Tartlet

Basket of Chicken Pieces & Chorizo Sausage with Tomato & Madiera Sauce

Coronation Chicken in a Filo Pastry Basket

Red Onion & Goats Cheese Tartlet

STARTER – COLD

Oak Smoked Salmon with Brown Bread and Butter

Salmon & Dill Mousse with Rustic Granary Bread

Brandade of Smoked Trout with Melba Toast

Potted Brown Shrimps with Smoked Salmon

Smoked Mackerel Mousse with Rustic Granary Toast

Oak Smoked Chicken Caesar Salad

Innholders Style Prawn Cocktail



MEAT MAIN COURSES

Best End of Lamb with a Rosemary & Lemon Zest Crust

Braised Lamb Shank with Tomato & Sweet Peppers

Slow Roasted Belly of Pork with Garlic & Cumin and a Red Wine Sauce

Pork Loin with Crackling, Apple Sauce & Red Wine Gravy

Venison Pie

Prime Steak and Onion Pie in Guinness Gravy

Medallions of Beef Fillet with Wild Mushroom & Madeira Sauce

£.3.00 Supplement applies

POULTRY & GAME

Breast of Chicken with a Stilton & Herb Farce

Breast of Chicken wrapped in Bacon with a Brandy Cream & Peppercorn Sauce

Duck Breast with Honey & Cracked Black Pepper

Confit of Duck Breast with a Port Wine Sauce

Guinea Fowl Breast with a Wild Mushroom & Herb Garnish

Pheasant Breast in a Red Wine Sauce

FISH MAIN COURSES

Fillet of Hake with a Creamy Lemongrass & Ginger Sauce

Poached Salmon with Béarnaise Sauce

Sea Bass with a Creamy Basil & White Wine Sauce

Cod Fillet in a Sesame Seed Crust with a Caper Butter Sauce



HOT DESSERTS

Sticky Toffee, Date & Walnut Pudding with Vanilla Ice Cream

Lemon Curd Bread and Butter Pudding with Custard

Apple Tarte Tatin with Crème Anglaise

Apple Crumble with Custard

Hot Chocolate Fondant Pudding with Fresh Mint & Chocolate Chip Ice Cream

Lemon Meringue Tart with Madagascan Bourbon Ice Cream

COLD DESSERTS

Pecan Pie with Vanilla Ice Cream

Apple, Rum & Raisin Tart with Vanilla Ice Cream

Double Chocolate Brownie Cheesecake with Double Cream

Crème Brulee with Vanilla Biscuits

Winter Compote Pudding with Mulled Wine & Double Cream

White & Dark Chocolate Truffle Torte with Red Berry Coulis

Caramel & Whisky Souffle

Chocolate & Caramel Profiteroles with Double Cream

SAVOURY COURSE

Goats Cheese & Red Onion Marmalade Tartlet

Sesame Seed Coated Goats Cheese with Red Onion Marmalade

Flaked Smoked Haddock & Mushrooms on Toasted Croute

Portobello Mushroom topped with Stilton, Walnut & Leek on Toasted Croute

Smoked Mackerel with Brie & Tomato on a Toasted Brioche

Savoury Mushrooms Au Gratin

Welsh Rarebit with Tomato & Onion Chutney

Cheese Board

£2.00 Supplement



FORK BUFFETS

Fork Buffet Lunch 1

Scotch Salmon & Leek Pie

Traditional Italian Lasagne

Baby Potatoes

Summer Vegetable Medley

French Apple Tart with Double Cream

Dark Chocolate Truffle Torte

£33.50

Fork Buffet Lunch 3

Braised Beef with Baby Onions

& Button Mushrooms

Chicken with Borlotti Beans & Ham

in a White Wine Cream Sauce

Rice Pilaf

Roast Mediterranean Vegetables

Fresh Fruit Salad & Chantilly Cream

Lemon Tart

£36.50

Fork Buffet Lunch 2

Chicken Breast in a White Wine

& Tarragon Cream Sauce

Salmon Kedgerree

Green Herb Rice

Buttered Petit Pois & Baby Onions

Strawberry Cheesecake

Bake Chocolate Tart

£34.50

Fork Buffet Lunch 4

Moroccan Spiced Lamb with Apricots & Dates

Smoked Haddock Pie

Parsley Potatoes

Melange of Summer Vegetables

Lemon Syllabub with Ratafia Biscuits

Raspberry Crumb Bavaois

£37.50



4 COLD & 4 HOT
£20 PER PERSON

CANAPÉS

Hot Canapés

Honey Glazed Cumberland Sausages
with Grain Mustard Dip

Cocktail Sausage Rolls

Devils on Horseback

Onion, Smoked Bacon & Crème Fraiche Tart

Skewered Garlic Chicken with Corriander

Goujons of Chicken with a Spicy Dip

Sticky Chicken Wings

Fillet of Beef & Red Pepper Brochettes

Mini Cottage Pies served in a Pastry Tartlet

Goujons of Sole with Tartar Sauce

Butterfly King Prawns with Sweet Chilli Dip

Thai Tiger Prawns in Filo Pastry
with Lemon Mayonnaise

Coconut Crusted Crab Balls with Lemon & Mint

Mini Crab Fish Cakes

Seasame Prawn Toasts

Mini Vegetable Spring Rolls with Ho Sin Dip

Cocktail Vegetable Samosas

Deep Fried Button Mushrooms filled with Brie

Assorted Mini Pizzas

Tartlets of Goats Cheese & Red Onion Marmalade

Crusted Camembert with Cranberry

Cold Canapés

Wild Mushroom & Horseradish Cups

Sundried Tomato Shell filled with Taramasalata

Tartlets of Brie Topped with Cranberry

Tartlets of Roasted Sweet Peppers

Asparagus Mousse Tartlets

Tropical Fruit Kebab

Pastrami & Asparagus on Rye Bread

Parma Ham on a Toasted Croute with Basil Oil

Smoked Ham & Apricot on Rye Bread

Tartlets of Smoked Duck & Ratatouille

Chicken & Spring Onion Bouchees

Smoked Salmon with Cream Cheese on Rye

Prawn Mayonnaise in Sun-Dried Tomato Shells

Tartlets of Crab with Ginger Corriander

Dessert Canapes

Dark & White Chocolate Ice Cream Pralines

Fresh Fruit Tartlets

Fresh Fruits with Dark Chocolate Dip

Cocktail Brandy Snaps Filled with Fresh Cream

Lemon Tarts

Chocolate Tarts

Chocolate & Caramel Profiteroles

Chocolate Cups filled with a
selection of Fruit Mousses