Gray’s Inn has been providing food and drinks to its members for over 600 years and to this day the Bench, Bar and Students of the Inn continue to share lunch on a daily basis in the Hall.

Our Executive Chef has created a variety of Fine Dining menu suggestions that we hope will tempt you, however if you have something else in mind, he will be happy to create you a bespoke menu, tailored to your requirements.

From the menus below you can choose any three courses, and our Chef has given you further menu options if you would like to have additional courses. We have included a soup, sorbet, an extra special fish course or a cheese option.

If you require any assistance with the menus or would like wine suggestions to accompany your choices please do not hesitate to contact a member of the Banqueting Team.

Please note:
New legislation, “The Food Information Regulations 2013”, being introduced means all event organisers are required to advise us of any guests attending an event who have specific food allergies or intolerances.

The menu price is based on the main course you chose, and includes tea, coffee and petit fours.
Vegetarian main courses are charged at the same price as the chosen main course.
FINE DINING MENU

All meals are served with a selection of warm rustic breads and Croxton Manor farmhouse butter

FIRST COURSE

House Cured Whiskey Gravadlax
with pickled beets and granny smith slaw

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‘Bloc de Foie Gras’
served with port jelly, champagne rhubarb and brioche

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‘Borough Market’ Tasting Plate
stuffed sweet roasted peppers, home cured tomatoes, Italian olive tapenade
organic buffalo mozzarella, prosciutto ham and saucisson

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Gray’s Inn Seafood Cocktail
crisp lettuce, handpicked Cornish crab, spiced avocados,
tiger prawns with cocktail sauce and cucumber spaghetti

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Twice Baked Sussex Goat’s Cheese Soufflé
with caramelised walnuts and pear emulsion (v)

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Smoked English Black Pudding Croquette
served with spiced apples and a mustard dressing

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Smoked Cod Tartlet ‘Au Gratin’
creamed leek, artichoke and gruyere
HOMEMADE SEASONAL SOUPS

A Soup Course may be added as an additional course to the first course, supplement applies

Chilled Summer Gazpacho
fresh tomato salsa and homemade tortilla crisps (v)

Caramelised Butternut Squash
with coconut, chilli and crayfish tails

English Garden Pea and Mint Veloute
with crispy bacon shoots and white truffle

Classic Creamed Leek and Potato
with ‘double Gloucester’ on toast (v)

Roasted Vine Tomato and Red Pepper
rocket, basil and parmesan croutons (v)

Wild Forest Mushrooms
smoked garlic, brandy and cream (v)
PALATE REFRESHING SORBET

Champagne

Lemon and Lime

Mandarin

Crisp Apple
MAIN COURSE

28 Day Aged Rib of Cardington Beef
cured vine tomato, field mushroom, pomme paille and sauce béarnaise

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Corn Fed Chicken Fondant
truffle goats cheese, basil mashed potatoes and heritage tomato ragout

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Herb Crusted Pave of Salmon
crushed pea and new potato cake, glazed asparagus and vermouth cream

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Saddle of Welsh Lamb
rolled in herbs & brioche crumbs served with a fine tart of peperonata and gratin potatoes

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Pan Fried Cod Loin
chorizo, borlotti & tiger prawn cassoulet and saffron parmentier

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Guinea Fowl Supreme
cep butter, creamed greens, celeriac and cumin mash

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Seared Breast of Barbary Duck
purple majesty, potato gnocchi, sautéed fine beans, plum & port jus
DESSERT

Poached Williams’ Pears
 cardamom cream, dark chocolate sauce and pistachio dust

Prune & Armagnac Macaroon
caramelised apples and crème Chantilly

‘Floating Island’
 thick vanilla and masala Anglaise with soft meringue and almond brittle

White Chocolate & Raspberry Cheesecake
 with a mascarpone and raspberry sauce

Macadamia Blondie & Chocolate Brownie
 with salted caramel ice cream

Glazed Tart au Citron

‘Eton Mess’
macerated fresh strawberries, crushed meringue, vanilla cream and caramel sauce

Prune & Armagnac Macaroon
caramelised apples and crème Chantilly
INDIVIDUAL GRAY’S INN CRUMBLES

All served with thick English custard

Bramley Apple and Blackberry

Caramelised Pear, Apple and Walnut

Spiced Rhubarb and Gooseberry

Forest Fruits

Cherry and Brandy

Banana and Dark Rum
CHEESE

£ 6.95 supplement, per person

A selection of British and Continental fine Artisan cheeses served with quince jelly, spelt farmhouse biscuits, dried fruits and nuts
VEGETARIAN MENU

FIRST COURSE

Sweet Roasted Secrettes Farm Beetroot
truffled goat’s cheese mousse, walnut vinaigrette and black bread

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’Borough Market’ Tasting Plate
stuffed sweet roasted peppers, home cured tomatoes, Italian olive tapenade, organic buffalo mozzarella,
butternut frittata

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Caramelised Pumpkin and Ricotta Salad
toasted seeds, parmesan, basil oil and herb croutons

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Fine Filo Tart of Creamy Woodland Mushrooms
dressed watercress and shaved pecorino

MAIN COURSE

Field Mushroom Wellington
red onion jam, stilton and spinach

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Sage and Pumpkin Ravioli
nut brown sage butter and fried brioche crumbs

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Short Crust Tart of Sweet Red Onions and English Goat’s Cheese
buttered spinach and thyme cream

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Baked Aubergine Gratin
with Mediterranean vegetables, Tuscan beans, halloumi cheese and roast tomato and olive sauce