



GRAY'S  
INN

SUMMER  
REVELS  
*Summer Menu*

# CANAPES

Fresh, seasonal canapés designed to be light, vibrant and full of flavour. Perfect for warm evenings in The Walks, offering a relaxed and elegant reception.

## Fish

London Smoke & Cure salmon, dill crème fraiche, fennel pollen Salted cod croquette, parsley aioli, seaweed caviar  
West country brown crab tartlet, lime and chilli crab salad, pickled cucumber  
Smoked Chalk-stream trout, golden beetroot, rye bread, trout caviar  
King prawn and sweetcorn tart, red mojo sauce, burnt spring onion powder

## Vegetarian & Plant Based

Artichoke and tahini tart, spiced sesame seeds, lemon pearls (ve)  
Indian spiced potato tikki, coconut chutney, puffed wild rice (ve)  
Cornish Gouda Gougères, parsley powder (v)  
Smoked cheese macaroni fritter, black garlic, truffle powder (v)  
Roast vegetable & olive tapenade, Rosary Goats cheese (v)

## Meat

Korean fried chicken, toasted sesame seeds, spring onion salsa  
Smoked chicken terrine, mango emulsion, seed cracker, coriander salt  
Lamb kofta, yoghurt, za-atar  
Lake District confit pork belly, spring peas, and apple salsa  
beef brisket, dill pickle, mustard, Godminster Cheddar shortbread

## Dessert

Elderflower millefeuille, British strawberries, black pepper caramel (v)  
Gooseberry and sesame meringue tart (v)  
Chocolate & cherry flowerpot (v)  
Carrot cake, cardamon cream, mango (ve)



(v) vegetarian (ve) vegan

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# BOWL FOOD

Fresh, seasonal bowl food dishes, designed to be light, vibrant and full of flavour. Ideal for a relaxed reception in The Walks, offering a more substantial option.

## Cold

Pressed beef brisket, confit egg yolk, green beans, blackened shallots, salsa verdi

West Country crab taco, roasted corn salsa, lime sour cream

Hot smoked Chalk-Stream trout, new potatoes, horseradish mayonnaise, watercress

Crispy tofu chaat with red chilli, fried chickpeas, date yoghurt & black sesame tahini (ve)

Grilled courgette and gem lettuce, Graceburn cheese, puffed pearl barley, lemon dressing (v)

Nutbourne heritage tomatoes, Burrata, ancho chilli honey, quinoa granola (v)

## Dessert

Plant-based British strawberry Eton mess, pink pepper meringues (ve)

Yuzo citrus tart and blueberries (v)

Summer pudding, Chantilly cream

Chocolate and espresso delice, honey poached apricots, crème fraiche

## Hot

Herb-roasted British chicken, sweetcorn mash, spring greens, black garlic jus

Slow-cooked lamb shoulder, barley risotto, pea, broad beans, carrots & mint

Chalk-Stream trout, grilled sweet corn and roasted peppers

Butter poached cod, pea puree, new potatoes, caviar & seaweed sauce

Miso aubergine, black rice, edamame beans, sesame & chilli dressing (ve)

Korean fried cauliflower, crunchy Asian cabbage slaw (ve)

Asparagus, mushroom & spelt arancini, Cornish Gouda custard, pickled mushroom (v)

Summer vegetable stew, sweetcorn polenta, sheep's cheese, basil oil (v)

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# FOOD STALLS

A vibrant selection of chef-led food stalls offering bold and fresh flavours.  
Designed for effortless flow, with a choice of two hot stalls and three salads.

## The Summer Grill House

### Beef Burger

Made with the finest Cumbrian beef patty, flame grilled, served in brioche bun.

Shiitake & herb mushroom burger (v)  
Chargrilled shiitake mushroom patty.

Spiced potato wedges (ve)

### Sauces

Hot BBQ sauce

Gray's Inn signature burger sauce

Pickles & sliced cheese available.

## The Smoke & Roll

### Welsh Dragon hot dogs

Lake District Farmers chilli and leek sausages Barbequed over charcoal served in bakery rolls.

### BBQ carrot hotdog (v)

Barbequed carrot, golden kimchi and crispy onions in a bakery roll.

### Seasoned chips (ve)

Fresh cooked chips with house blended seasoning.

### Sauces

Gochujang ketchup

Honey mustard sauce

## The Roti & Ember Kitchen

### Shredded lamb in roti bread

Whole lamb shoulder marinated in Indian spices and yoghurt, slowly cooked and shredded, wrapped in a roti bread.

### Vada pav (v)

Mumbai street classic — spiced potato fritter in a soft roll with grilled green chilli and chutneys.

### Lentil and coconut dhal (ve)

Red lentils cooked in coconut milk finished with spices, crispy onion and coriander.

Served with kachumber salad, green chutney and red chutneys.

## Caribbean Smoke & Spice

### Charcoal jerk chicken thighs

Chicken marinated for 48 hours in our house jerk blend and finished over charcoal.

### Ital Stew (ve)

Slow-simmered pumpkin, okra and spiced black-eyed peas.

### Coconut Rice & Peas (ve)

Kidney beans, thyme and scotch bonnet infused rice cooked in coconut milk.

### Sauces

Gray's Inn hot pepper sauce

Fruity Caribbean sauce

Served with fried plantain.

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## The Tinga Table

Chicken Tinga soft heritage corn tacos  
Slow-cooked whole chicken in a rich chipotle sauce, shredded and served in a soft corn taco

Black beans, corn & cheese, soft heritage corn tacos (v)

Refried black beans, chipotle, grilled corn and white cheese in soft corn taco

Sauces  
Masafina's Guacasalsa  
Salsa Madre

Served with roasted sweet potatoes, coriander and lime (ve)

## Dessert Station

Island Chocolate brownies (v)

Summer berries tarts with rose water cream (v)

Raspberry and lemongrass jelly

## Salad bar – choose three options

Cesar salad with shaved vegetarian cheese and sourdough croutons (v)

New potato, watercress & mustard vinaigrette salad (v)

Goats cheese, courgette, pea & mint freekeh wheat salad (v)

Cucumber, spinach & pickled red onion salad with dill yoghurt dressing (v)

Chopped summer salad with mustard vinaigrette (ve)

Roast heritage carrot & lentil salad with tarragon dressing (ve)

Courgette, broad bean, sun-blush tomato & preserved lemon orzo salad (ve)

Smoked paprika roasted cauliflower, capers and summer herb salad (ve)

Rainbow slaw with green onions and heritage carrots (ve)

Heritage tomato, black olive, artichoke and basil salad (ve)

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# BBQ Food Stalls

A relaxed BBQ menu featuring freshly grilled favourites and seasonal accompaniments.

Designed for easy, informal dining and perfect for summer events in The Walks.

**Mains** – choice of three main courses, including one vegetarian option

Lake District Farmers beef burgers  
Jerk chicken thighs with plantains and hot pepper sauce  
Shredded slow cooked lamb shoulder in a roti bread  
Grilled lamb koftas, flatbreads, pickled cabbage, mint yoghurt  
Lake District Farmers Welsh Dragon hot dogs with Gochujang ketchup  
Chicken Tinga, soft heritage corn tacos with guacasalsa  
Hariyali Salmon tikka skewers, pickled red onion, tamarind chutney  
Thai spiced King Prawn skewers with nut-free satay sauce  
Vada pav- Mumbai street food, a potato fritter in a soft roll with grilled green chilli and chutney  
Shiitake mushroom burgers with BBQ sauce (ve)  
Black beans, corn & cheese, soft heritage corn tacos (v)

**Sides** – choose one

Spiced potato wedges (ve)  
Seasoned chips (ve)  
Roasted sweet potatoes with coriander and lime (ve)

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**Salad bar** - choose three salads

Cesar salad with shaved vegetarian cheese and sourdough croutons (v)  
New potato, watercress & mustard vinaigrette salad (v)  
Goats cheese, courgette, pea & mint freekeh wheat salad (v)  
Cucumber, spinach & pickled red onion salad with dill yoghurt dressing (v)  
Chopped summer salad with mustard vinaigrette (ve)  
Roast heritage carrot & lentil salad with tarragon dressing (ve)  
Courgette, broad bean, sun-blush tomato & preserved lemon orzo salad (ve)  
Smoked paprika roasted cauliflower, capers and summer herb salad (ve)  
Rainbow slaw with green onions and heritage carrots (ve)  
Heritage tomato, black olive, artichoke and basil salad (ve)

**Dessert Station** – selection of two options, served half & half

Island Chocolate brownies (v)  
Summer berries tarts with rose water cream (v)  
Raspberry and lemongrass jelly

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# GRAZING STATIONS

A curated selection of grazing stations, designed to enhance your event package. Perfect for adding variety and a more interactive dining experience for guests throughout the event.

## Sushi Table

A choice of fresh sushi to include:

- Tuna nigiri
- Octopus nigiri
- Spicy tuna roll
- Salmon and avocado roll
- California rolls
- Fried tofu roll (ve)
- Carrot miso rolls (ve)

All served with tamari soy sauce, pickled ginger and wasabi.

## Dessert

### Broken Mess

Enjoy our deconstructed Eton Mess bar full of delicious, sweet things for you to create your very own version of the classic Eaton Mess.

A selection of meringues, creams, gels, mousses, compotes, bakes and fresh fruit.

## Cheese Board Table

Hand-picked cheeses for your event from our supplier

Harvey & Brockless.

We choose only the best British cheeses, and serve them with crackers, chutneys and dried fruits.

## London smoked and cured table

A selection of:

- Artisan smoked salmon
- Charcuterie from Bermondsey
- Served with sourdough breads, pickles, and chutney

## Sweets Station

A nostalgic take on the classic pick n mix, featuring a selection of much-loved favourites.

Guests are invited to create their own selection from treats including:

- Blue lemon sherbet
- Rhubarb and custard bon bons
- Dolly mixtures
- Fizzy cola bottles
- Flying saucers

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# Upgrades & Enhancements

Tailor your event with a range of premium food and drink options, designed to elevate your package and guest experience.

## Enhance your food offers:

Three canapes with arrival drinks – £15 per person

Grazing station – £20 per station, per person

Late night snack – £7.50 per person

## Desserts (or substitution) – £4.50 per dessert, per person

Strawberry and cream jars

Passionfruit meringue tarts

Coconut pannacotta, lime gel, raspberries (VE)

Ice cream pots

## Enhance your drinks selection:

Additional hour for inclusive drinks package – £12 per person

2.5hrs house spirits package – £18.50 per person

Add cocktail bar for 2hrs – £18.50 per person

Selection of:

Hugo Spritz

Paloma

Rum Punch

Aperitivo Spritz

## Enhance your food stations –

£12 per person, per option

### The Summer Grill House

Moroccan lamb burger with mint yoghurt

Breaded prawn burgers with Mary Rose sauce

### Caribbean Smoke & Spice

Honey jerk pork belly with mango salsa

Jerk salmon with lime, coriander, and avocado salsa

### The Roti & Ember Kitchen

Chicken Malai tikka skewers with green chutney

Hariyali Salmon tikka skewers, pickled red onion, tamarind chutney

### The Smoke & Roll

Iberica pork and chilli hotdog with chorizo jam

Bratwurst sausages with sauerkraut and honey mustard

Breaded 'Fish dog' with seaweed tartare sauce

### The Tinga Table

Chipotle braised beef tacos

Salmon tacos with lime sour cream

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# PLATED DINNER

A refined plated dining experience showcasing seasonal, chef-led dishes with bold and fresh flavours. Designed for a seamless service and an elegant, structured dining atmosphere.

## Starter

Nutbourne heritage tomato, whipped plant-based feta, black olive crumb, basil (ve)

Wye Valley asparagus, pea panna cotta, ricotta, gremolata (v)

Smoked Chalk-Stream trout, lemon, dill, heritage radish, buttermilk dressing

Cornish Crab tart, samphire, seaweed, pickled grapes, lemon verbena oil

Seared tuna, cured egg yolk, confit potato, pickled shallots, watercress

Pressed chicken and pork terrine, lemon, fennel, quince aioli, Wild Farmed sourdough

London Smoke & Cure Bresaola, compressed melon, sheep's cheese, blackberry vinegar

## Main

Baby aubergines, spinach and lentil dhal, green beans, coconut, puffed wild rice (ve)

Grilled English Goats cheese polenta, confit cherry tomato, courgette, garlic crisp, herb oil (v)

Roast Salmon, new potatoes, sea vegetables, brown shrimps, lemon beurre blanc

North Atlantic cod, wood fire roasted peppers, BBQ sprouting broccoli, salsa verde

English lamb rump, shepherd's pie croquette, ratatouille, mint jus

Suffolk Chicken breast, peas and bacon, champ potato, chicken velouté

Roasted Hereford Beef Sirloin, braised brisket, potato gratin, peas and mushrooms – supplement of £6 per person

## Dessert

Searcy's Champagne and berry jelly, madeleines, Dorset clotted cream

Lemon tart, raspberries, crème fraiche (v)

Basque cheesecake, sour cherry compote, pink peppercorn tuile (v)

Chocolate and espresso delice, honey poached apricots, crème fraiche

Summer berry and elderflower tart, strawberry sorbet (Ve)



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