

SEASONAL FINE DINING MENU - AUTUMN & WINTER

Three Courses £49.50pp

Minimum Thirty Persons

Please make one choice from each course to create your set menu.

All menus are served with artisan bread & butter to start and freshly brewed, fairly traded coffee, speciality teas & petit fours to finish.

Starters

Beetroot Cured Salmon, Watercress, Celeriac Remoulade

Crab, Homemade Mayonnaise, Caviar Chantilly, Sea Herbs, Sourdough Wafer, Apple, Dill Oil

Smoked Mackerel Rillettes, Pickled Cucumber, Elderberry Jelly & Rye Bread Wafer

Salad of Marinated Beetroot, Baked Root Vegetables & Balsamic Cream (v)

Roasted Squash Velouté (v)

Jerusalem Artichoke Soup, Truffle Oil, Chives & Brioche (v)

Terrine of Guinea Fowl, Pickled Red Cabbage, Winter Leaves

Braised Pork Cheek, Lentils, Celeriac Purée, Truffle Oil

Slow Roasted Crispy Lamb Shoulder, Parsnip Purée, Pesto & Dehydrated Olives

Quail, Celeriac Risotto, White Truffle, Tarragon Oil

(£2.00 supplement per person applies)

Mains

Roast Rump of Launceston Lamb, Black Garlic Purée, Ratatouille Vegetables, Fondant Potato, Jus

(£4.00 supplement per person applies)

Slow Roast Lamb Shank, Buttered Mash, Parsnip, Hazelnut Crumb, Fine Green Beans

Roast Breast of Corn-fed Chicken, Pearl Barley & Pancetta Risotto, Pomme Purée, Tender Stem Broccoli

Pan fried Breast of Banham Free Range Chicken, Braised Leg Croquette, Mashed Potato, Carrot & Ale Purée, Tender Stem Broccoli, Onion Crumb, Café Au Lait Sauce ^(A)

Mushroom Suet Pudding, Winter Greens, Mushroom Cream (v)

Grilled Fillet of Beef, Beer Braised Ox Cheek, Potato Rosti, Buttered Leeks

(£4.00 supplement per person applies)

Lincoln's Inn Fish Pie, Winter Vegetables

Pan Roasted Fillet of Stone Bass, Braised Beans, Mussels, Wilted Chard with Dill & Chive Cream

Slow Roast Pork Belly, Apple & Vanilla Purée, Cavolo Nero, Mashed Potato, Cider Jus ^(A)

Beetroot Risotto, Goats' Curd, Crispy Onions (v)

If you'd like your vegetarian alternative main course to partner your chosen set main course, our chefs are very happy to offer a bespoke option.

All prices exclusive of VAT. Please note some dishes on our menus may contain traces of nuts. Please ask your event coordinator for any allergens information.

Menu applicable for events taking place between October 2018 and March 2019.

Events Department, Honourable Society of Lincoln's Inn, London, WC2A 3TL
020 7405 5969 www.lincolnsinnbanqueting.com



Sweets

Apple Tart Fine, Vanilla Ice Cream

Bread & Butter Pudding, Crème Anglaise, Cranberry Confit

Deconstructed Black Forest Gâteau

Walnut & Carrot Cake, Blackberry Coulis, Yogurt Cream

Pear & Cinnamon Pudding, Dark Chocolate Sauce, Fromage Frais Ice Cream

Jam Roly Poly, Fig Compôte, Vanilla Pannacotta

Ginger & Orange Brownie, Confit Kumquat, Sweet Cream Cheese

Banana, Apple & Blackberry Chiboust, Roasted Hazelnut Gratin

Pear Tarte Tatin, Caramel Sauce, Honeycomb Ice Cream

Vanilla & Rhubarb Mille Feuille, Tangerine Gel, Milk Chocolate Ice Cream

Add a little something....

per 10 portions

Cheese Board

£90.00

A Selection of British Cheese: Ragstone Goats', Snowden Black Bomber, Cotswold Brie, Oxford Blue served with Celery, Grapes, Homemade Chutney and Artisan Cheese Biscuits

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