

RECEPTION MENU - AUTUMN & WINTER 2016-2017

Minimum Thirty Persons

DRY SNACKS

Lincoln's Inn Dry Snack Selection

Kettle Chips, Salted Pretzels, Salted Peanuts

per 10 portions

£15.00

Add a little something....

Halkidiki & Kalamata Black Olives

£6.00

Homemade Cheese Straws

£9.50

CANAPÉS

£3.00 per item

Minimum of 5 choices

Cold

Gravadlax, Horseradish Cream, Rye Square

Balsamic Tomatoes, Pesto, Puff Pastry disk (v)

Foie Gras Mousse, Plum Chutney, Brioche Croûte

Mackerel Pâté, Pear Purée on Toast

Goats' Cheese Mousse, Roasted Hazelnuts, Rye Toast (v)

Ham Hock, Mustard Mayonnaise, Charcoal Cup

Oven Dried Cherry Tomato, Mozzarella, Basil Cress, Olive Oil Crostini (v)

Hot Smoked Salmon, Lemon Crème Fraîche, Chives, Blini

Jamon, Fig Jam and Parmesan Crostini

Chicken, Mango and Coconut Skewer

Hot

Smoked Streaky Bacon wrapped Dates

Honey & Grain Mustard Mini Cumberland Sausages

Breaded Plaice Goujons, Tartare Sauce

Blue Cheese and Chicory Jam Tart (v)

Wild Mushroom Arancini (v)

Vegetable Samosa, Cucumber Raita (v)

Lamb Kofta, Turmeric Yoghurt

Smoked Haddock and Chive Tartlet

Polenta, Rosemary and Lemon Thyme Crusted Chicken Goujons, Garlic Aioli

Tempura Prawns, Chilli Dip

Sweet

Coconut Rocher

Honey Spiced Sponge, Dark Chocolate Glaze

Mulled Fig Macaroon

Duo of Chocolate Tart

Pecan & Walnut Financier

Dark Chocolate Brownie, Salted Peanut Mousse

All prices are exclusive of VAT. Please ask your event coordinator for any allergens information.

Menu applicable for events taking place between October 2016 and March 2017 inclusively.



Gâteau Opéra
Carrot Cake
Banoffee Cone
Churros with Chocolate Sauce

BOWL FOOD

£5.75 per item
Minimum of 4 Choices

Cold

Roasted Squash, Ricotta & Winter Leaf Salad (v)
Lime Poached Prawns, Lemon Aioli
Giant Cous Cous with Dried Fruits (v)
Beetroot and Goats' Curd with Roasted Hazelnuts (v)
Dried Aged Roasted Beef, Rocket, Parmesan, Horseradish Cream
Poached Guinea Fowl, Spelt, Kale Pesto
Corn Fed Chicken, Avocado, Soft Boiled Hens' Egg, Watercress
Slow Roast Balsamic Onion, Burrata (v)
Beetroot Cured Salmon, Celeriac Rémoulade
Smoked Mackerel with Bramley Apple & Beetroot

Hot

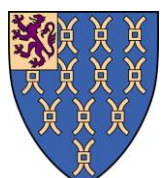
Wild Mushroom Risotto, Parmesan Shard (v)
Steak, Chips & Bearnaise Sauce
Mini Breaded Fish & Chips, Tartare Sauce
Slow Roasted Lamb Shoulder, Pearl Barley Broth, Cabbage Pesto
Lincoln's Inn Fish Pie
Mini Sausage & Mash, Gravy
Thai Vegetable Curry, Jasmine Rice (v)
Navarin of Lamb & Mash, Jus
Roasted Celeriac Polenta, Truffle Oil (v)
Pulled Pork & Apple Slaw Bun

Sweet

Bread & Butter Pudding
Vanilla Floating Island
Pecan & Walnut Cheesecake
Crème Brûlée
Queen of Puddings
Warm Apple & Blackberry Crumble
Confit Ginger Sponge, Toffee Sauce
Banoffee Cream, Shortbread Crumb
Pear & Rhubarb Pie
Ferrero Rocher Cake

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



SEASONAL FINE DINING MENU - AUTUMN & WINTER 2016-2017

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, Celeriac Rémoulade, Nasturtium & Lemon Gel

Cornish Crab, Celeriac, Apple, Sourdough Wafer, Sea Herbs & Burnt Leeks

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

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

Roasted Carrot & Ale Soup (v)

Parsnip Soup with Crisp Parsnip Shards (v)

Terrine of Guinea Fowl, Pickled Red Cabbage, Orange Gel & Winter Leaves

Braised Pork Cheek, Lentils, Jerusalem Artichoke Purée with Truffle Oil

Slow Roasted Crispy Lamb Shoulder, Celeriac Purée, Kale Pesto & Dehydrated Olives

Pan Fried Cured Carver Duck Breast, Cherry Purée, Macerated Winter Berries, Pickled Carrots, Hazelnuts & Jus
(£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, Carrot & Ale Purée, Braised Leg Croquette, Onion Crumb, Tender Stem Broccoli, Café Au Lait Sauce

Pear & Potato Dauphinoise, Roast Carrot Purée, Winter Leaf Salad (v)

Grilled Fillet of Beef, Beer Braised Ox Cheek, Confit Garlic, Roasted Onion, Buttered Leeks
(£4.00 supplement per person applies)

Lincoln's Inn Fish Pie, Fondant Potato & Winter Vegetables

Pan Roasted Fillet of Sea Bass, Orange Braised Fennel, Apple, Wilted Chard with Dill & Chive Cream

Slow Roast Pork Belly, Apple & Vanilla Purée, Cavolo Nero, Wilted Spinach, Mashed Potato, Roasted Baby Carrots & Cider Jus

Beetroot Risotto with Goats' Curd (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.

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Sweets

Apple Tart Fine, Vanilla Ice Cream

Bread & Butter Pudding, Crème Anglaise, Cranberry Confit

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 & Star Anise Tart 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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