

RECEPTION MENU – SPRING & SUMMER 2018

DRY SNACKS

Lincoln's Inn Dry Snack Selection

Kettle Chips, Salted Pretzels, Salted Peanuts

Add a little something....

Halkidiki & Kalamata Black Olives

Homemade Cheese Straws

Minimum Thirty Persons

per 10 portions

£15.00

£6.00

£9.50

CANAPÉS

Cold

Spring Pea, Broad Bean and Ricotta Crostini (v)

Macerated Summer Cherries with Feta, Brioche (v)

Sweet Pepper, Ricotta & Spinach Frittata, Chilli Jam (v)

Citrus Crab in Cucumber Cup

Gin and Tonic Salmon, Lemon Gel, Horseradish Cream, Pumpernickel

Goats' Curd & Beetroot Macaroon (v)

Blue Cheese Mousse, Apple Chutney, Fig and Fennel Crostini (v)

Ham Hock, Mustard Mayonnaise, Crostini

Smoked Trout, Herb Mascarpone, Brioche

Chicken, Tarragon & Lemon Croustade

£3.00 per item

We suggest 6 canapé choices

per person, per hour.

Hot

Pea and Mint Arancini (v)

Cheddar Cheese Dough Balls (v)

Shoulder of Launceston Lamb Terrine, Kale Pesto

Truffle & Cheddar Sandwiches (v)

Honey and Course Grain Mustard Glazed mini Cumberland Sausages

Mini Quiche Lorraine

Sesame and Soy Marinated Pork Belly, Crackling

Tomato and Red Onion Tart (v)

Duck Spring Roll, Hoisin Sauce

Crispy Plaice Goujons with Tartare Sauce

Sweet

Vanilla Set Cream, Mixed Berry Compôte

Coconut & Chocolate Arancini

Strawberries & Cream Macaroon

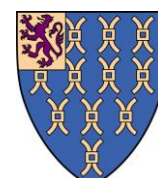
Dark Chocolate Brownie, Salted Banana Mousse

Lemon Meringue Tart

Salted Caramel Choux

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

Menu applicable for events taking place between April to September 2018 inclusively.



Chocolate & Praline Tart
Raspberry Miroir
Hazelnut Financier
Seasonal Fruit Tart

BOWL FOOD

£6.75 per item
Minimum of 4 Choices

Cold

Lime Poached Prawns, Carrot and Courgette Ribbon, Lime Aioli
Chicken Caesar Salad
Raw Kale, Pear & Pickled Pecan Salad, Honey & Ginger Dressing (v)
Fillet of 28 day Dry Aged Beef, Parmesan and Rocket
Greek Salad (v)
Grilled Line Caught Tuna Niçoise
Heritage Tomato and Burrata Salad, Basil (v)
Stone Bass Ceviche
Waldorf Salad (v)
Prosciutto, Honey Roasted Peaches & Rocket

Hot

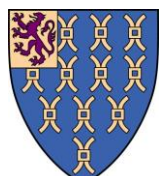
Spring Pea Risotto (v)
Steak, Chips & Bearnaise Sauce
Mini Breaded Fish & Chips, Tartare Sauce
Slow Cooked Pork Belly, Cabbage and Apple Slaw
5 hour Lamb Shoulder, Peas and Broad Beans
Ham Hock, Pearl Barley Broth
Polenta Chips, Wild Garlic Mayonnaise
Pan Fried Sea Bass, Cauliflower & Braised Orange Fennel
Truffle 'Mac & Cheese'
Moroccan Spiced Lamb & Tzatziki Brioche Bun

Sweet

Vanilla Pannacotta, Mixed Berry Compôte
Strawberry 'Bon Bon'
Deconstructed Mango Cheesecake
Passion Fruit Crème Brûlée
Mixed Fruit Salad, Vanilla Syrup
Citrus Meringue Gratin
Coconut Tapioca, Lime Marinated Pineapple
Orange Floating Island
Banana Flambé Crumble
Tiramisu

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



SEASONAL FINE DINING MENU – SPRING & SUMMER 2018

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

Spring Pea, Broad Bean, Lemon and Burrata Salad *(vegetarian option available with Mozzarella to replace Burrata)*

Warm Asparagus, Crispy Hens Egg, Piccalilli, Rye Crisp

Crispy Pigs Head, English Apple Purée, Crackling

Butter Poached Guinea Fowl Terrine, Homemade Brioche, Summer Leaf Salad

Traditional Smoked Salmon

Devonshire Crab Salad, Pink Grapefruit, Avocado, Dressed Summer Leaves

Lincoln's Inn Prawn Cocktail

Beetroot Cured Salmon, Shaved Fennel Salad, Caviar Chantilly, Chives, Sourdough

Summer Pumpkin Velouté, Wild Mushrooms, Parmesan (v)

Celeriac Soup, Confit Duck Leg, Chives and Truffle Oil

Mains

Roast Breast of Corn fed Chicken, Wild Mushroom & Spinach Gnocchi, Crispy Onions, Parmesan, Butter Sauce

Roast Launceston Lamb Rump with 5 Hour Slow Roasted Shoulder, Dauphinoise Potato, Broad Beans and Peas, Rosemary and Redcurrant Jus

28 day aged British Beef Fillet, Mash, Wilted Spinach, Roast Heritage Carrot, Black Garlic Ketchup, Jus ^(£4.00 supplement)

Grilled Pork Chop, Cabbage and Bacon, Black Pudding Croquette, Apple and Vanilla Purée, Cider Jus

Pan Fried Creedy Carver Duck Breast, Braised Chicory, Rosti Potato, Tenderstem Broccoli, Macerated Cherries, Jus

Roast Breast of Banham Chicken, Braised Leg Croquette, Carrot and Ale Purée, Purple Sprouting Broccoli, Café Au Lait

Pan Roasted Fillet of Sea Bass, Potato Rosti, Spring Peas and Broad Beans, Butter Chive Sauce

Roast Fillet of Bream, Chive Gnocchi, Wilted Chard, Baby Courgettes, Salsa Verde

Spring Pea Risotto, Poached Burford Brown Hen Egg, Parmesan Wafer

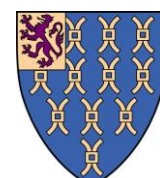
Pumpkin, Goats' Cheese and Fig Tart, Bitter Leaf Salad and Pickled Beetroot Purée (v)

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

Summer Pudding, Crème Fraîche Ice Cream

Deconstructed Banoffee Cheesecake

Lemon Meringue Verinne, Strawberry & Lime Compôte

Seasonal Fruit & Almond Tart, Vanilla Gel

Yogurt Mousse, Blueberry Compôte, Green Tea Sablé

Vanilla Pannacotta, Melon Soup, Honey Shortbread, White Wine Sorbet

Dark Chocolate Fondant, Salted Caramel Ice Cream, Honeycomb

Roasted Peaches, Mascarpone Mousse, Pecan & Walnut Ice Cream

Dark Chocolate & Peanut Sphere, Lemon Biscuit, Peanut Meringue

Grand Marnier Mousse, Fresh Orange Segments, Brownie 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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