

RECEPTION MENU - AUTUMN & WINTER

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

We suggest between 6 and 10 canapé choices for a 2 to 3 hour reception

£3.00 per item

Cold

Beetroot cured Gravdax, Horseradish Cream, Pumpnickel
Tomato Chutney, Mozzarella, Parmesan Wafer, Basil Cress (v) (N)
Foie Gras Mousse, Quince Jelly, Oat Cake
Smoked Mackerel, Horseradish Cream, Beetroot Gel, Beetroot Cup
Goats' Cheese Mousse, White Chocolate, Puffed Wild Rice (v) (gf)
Ham Hock, Mustard Mayonnaise, Crostini
Butternut Squash & Spinach Frittata, Chipotle Jam (v) (gf)
Hot Smoked Salmon Pâté, Caviar, Vol au Vent
Jamon, Fig Jam, Parmesan Crostini (N)
Chicken Tarragon Mayonnaise, Croustade

Hot

Smoked Streaky Bacon Dates
Honey & Grain Mustard mini Cumberland Sausages
Plaice Goujons, Tartare Sauce
Savoury Carrot Cake, Blue Cheese, Orange Marmalade (v)
Wild Mushroom Arancini (v)
Vegetable Samosa, Cucumber Raita (v)
Ox Cheek Terrine, Piccalilli
Smoked Haddock & Chive Tart
Tempura Prawns, Sweet Chilli Dip

Sweet

Coconut Rocher (N)
Honey Spiced Sponge, Dark Chocolate Glaze
Mulled Fig Macaroon (N)
Duo of Chocolate Tart
Pecan & Walnut Financier (N)
Dark Chocolate Brownie, Salted Peanut Mousse (N)

All prices are 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.



Gâteau Opéra
Carrot Cake
Banoffee Cone
Churros, 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, Dried Fruits (v)
Beetroot & Goats' Curd , Roasted Hazelnuts (v) (N)
Dried aged Roasted Beef, Rocket, Parmesan, Horseradish Cream (N)
Poached Guinea Fowl, Spelt, Kale Pesto
Corn fed Chicken, Avocado, soft boiled Quails' Egg, Watercress
Slow roast Balsamic Onion, Mozzarella (v)
Citrus cured Salmon, Celeriac Rémoulade
Smoked Mackerel, Bramley Apple & Beetroot

Hot

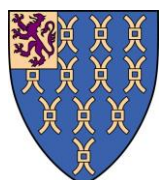
Wild Mushroom Risotto, Parmesan Wafer (v) (N)
Steak, Chips & Béarnaise Sauce
Breaded Fish & Chips, Tartare Sauce
Slow roasted Lamb Shoulder, Pearl Barley Broth, Cabbage Pesto
Lincoln's Inn Fish Pie
Mini Sausage, Mash, Gravy
Vegetable Pithivier (v)
Navarin of Lamb, Mash, Jus
Winter Mushroom Polenta, Truffle Oil (v)
Pulled Pork & Apple Slaw Bun

Sweet

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

All prices are 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.



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)

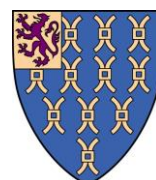
If you'd like your vegetarian alternative main course to partner your chosen set main course, our chefs are very happy to offer a bespoke option.

All prices are 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

All prices are 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.

