

# Sample Fine Dining Menus

## Starters

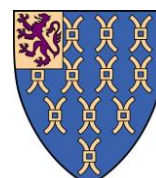
Spring Pea, Broad Bean, Lemon and Burrata Salad  
Warm Asparagus, Crispy Hens Egg, Piccalilli, Rye Crisp (V)  
Crispy Pigs Head, English Apple Purée, Crackling  
Lincoln's Inn Prawn Cocktail  
Summer Pumpkin Velouté, Wild Mushrooms, Parmesan (V)  
Celeriac Soup, Confit Duck Leg, Chives and Truffle Oil  
Beetroot Cured Salmon, Watercress, Celeriac Remoulade  
Crab, Homemade Mayonnaise, Caviar Chantilly, Sea Herbs, Sourdough Wafer, Apple, Dill Oil  
Smoked Mackerel Rilette, Pickled Cucumber, Elderberry Jelly & Rye Bread Wafer  
Salad of Marinated Beetroot, Baked Root Vegetables & Balsamic Cream (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

## Main Courses

Roast Breast of Corn fed Chicken, Wild Mushroom & Spinach Gnocchi, Crispy Onions, Parmesan, Butter Sauce  
28 day aged British Beef Fillet, Mash, Wilted Spinach, Roast Heritage Carrot, Black Garlic Ketchup, 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)  
Roast Rump of Launceston Lamb, Black Garlic Purée, Ratatouille Vegetables, Fondant Potato, Jus  
Slow Roast Lamb Shank, Buttered Mash, Parsnip, Hazelnut Crumb, Fine Green Beans  
Mushroom Suet Pudding, Winter Greens, Mushroom Cream (V)  
Lincoln's Inn Fish Pie, Fine Green Beans, Tenderstem Broccoli  
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

These are sample menus from our Spring/Summer and Autumn/Winter selection for reference only.  
Please speak to your event coordinator for menu and prices applicable for your event.

Events Team, Honourable Society of Lincoln's Inn, London, WC2A 3TL  
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## Sweets

Summer Pudding, Crème Fraîche Ice Cream

Lemon Meringue Verinne, Strawberry & Lime Compôte

Yogurt Mousse, Blueberry Compôte, Green Tea Sablé

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

Dark Chocolate & Peanut Sphere, Lemon Biscuit, Peanut Meringue

Grand Marnier Mousse, Fresh Orange Segments, Brownie Ice Cream

Apple Tart Fine, Vanilla Ice Cream

Bread & Butter Pudding, Crème Anglaise, Cranberry Confit

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

Pear Tarte Tatin, Caramel Sauce, Honeycomb Ice Cream

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

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

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