

Sample Reception Menus

Hot & Cold Canapés

Spring Pea, Broad Bean and Ricotta Crostini (V)
Macerated Summer Cherries with Feta, Brioche (V)
Citrus Crab in Cucumber Cup
Gin and Tonic Salmon, Lemon Gel, Horseradish Cream, Pumpernickel
Goats' Curd & Beetroot Macaroon (V)
Chicken, Tarragon & Lemon Croustade
Pea and Mint Arancini (V)
Shoulder of Launceston Lamb Terrine, Kale Pesto
Truffle & Cheddar Sandwiches (V)
Honey and Course Grain Mustard Glazed mini Cumberland Sausages
Crispy Plaice Goujons with Tartare Sauce
Foie Gras Mousse, Quince Jelly, Oat Cake
Smoked Mackerel, Horseradish Cream, Beetroot Gel, Beetroot Cup
Butternut Squash & Spinach Frittata, Chipotle Jam (V)
Jamon, Fig Jam, Parmesan Crostini
Savoury Carrot Cake, Blue Cheese, Orange Marmalade (V)
Wild Mushroom Arancini (V)
Ox Cheek Terrine, Piccalilli

Sweet Canapés

Coconut & Chocolate Arancini
Strawberries & Cream Macaroon
Dark Chocolate Brownie, Salted Banana Mousse
Salted Caramel Choux
Raspberry Miroir
Coconut Rocher (N)
Honey Spiced Sponge, Dark Chocolate Glaze
Mulled Fig Macaroon
Pecan & Walnut Financier
Gâteau Opéra
Churros, Chocolate Sauce

These are sample menus from our Spring/Summer and Autumn/Winter menus 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
020 7405 5969 events@lincolnsinn.org.uk <https://eventvenues.lincolnsinn.org.uk/>



Hot & Cold Bowl Food

Lime Poached Prawns, Carrot and Courgette Ribbon, Lime Aioli
Raw Kale, Pear & Pickled Pecan Salad, Honey & Ginger Dressing (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
Pan Fried Sea Bass, Cauliflower & Braised Orange Fennel
Truffle 'Mac & Cheese' (V)
Moroccan Spiced Lamb & Tzatziki Brioche Bun
Roasted Squash, Ricotta, Winter Leaf Salad (V)
Beetroot & Goats' Curd, Roasted Hazelnuts (V)
Dried aged Roasted Beef, Rocket, Parmesan, Horseradish Cream
Poached Guinea Fowl, Spelt, Kale Pesto
Corn fed Chicken, Avocado, soft boiled Quails' Egg, Watercress
Citrus cured Salmon, Celeriac Rémoulade
Smoked Mackerel, Bramley Apple & Beetroot
Lincoln's Inn Fish Pie
Mini Sausage, Mash, Gravy
Winter Mushroom Polenta, Truffle Oil (V)
Pulled Pork & Apple Slaw Bun

Sweet Bowl Food

Vanilla Pannacotta, Mixed Berry Compôte
Strawberry 'Bon Bon'
Deconstructed Mango Cheesecake
Passion Fruit Crème Brûlée
Mixed Fruit Salad, Vanilla Syrup
Coconut Tapioca, Lime Marinated Pineapple
Warm Apple & Blackberry Crumble
Confit Ginger Sponge, Toffee Sauce
Banoffee Cream, Shortbread Crumb
Pear & Rhubarb Pie
Ferrero Rocher Cake

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