

Sample Fine Dining Menu

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

Starters

Beef Carpaccio, Baby Artichoke, Onion, Truffle Emulsion
Confit Chicken Terrine, Shiitake Mushrooms, Apricot
Slow Cooked Lamb Breast, Black Garlic, Confit Carrot
Whisky Cured Salmon, Apple, Horseradish Gel, Puffed Rice, Rye Crisp (A)
Crab, Homemade Mayonnaise, Caviar Chantilly, Sea Herbs, Sourdough Wafer, Apple, Dill Oil
Citrus Cured Mackerel, Cucumber, Dill, Buttermilk
Salad of Marinated Beetroot, Baked Root Vegetables & Balsamic Cream (V)
Cauliflower Velouté, Italian Cheese Straw (V)
Onion Tart Tatin, Whipped Goats' Cheese, Balsamic (V)
Pumpkin Raviolo, Sage & Hazelnut Butter (V/N)

Mains

Lamb Shank, Creamed Potato, Fine Green Beans, Rosemary Jus
Corn-fed Chicken Breast, Truffle Kiev, Fondant Potato, Spinach, Celeriac & Jus
Pan-fried Breast of Corn-fed Chicken, Pearl Barley & Pancetta Risotto, Tender Stem Broccoli
Lamb Rump, Crispy Shoulder, Potato Dauphinoise, Black Cabbage & Redcurrant Jus
Grilled Fillet of Beef, Beer Braised Ox Cheek, Creamed Potato & Buttered Leeks (A) (£4.00 supplement per person applies)
Pork Chop, Pancetta Potato Croquette, Apple, Savoy Cabbage & Cider Jus (A)
Halibut, Fondant Potato, Celeriac Purée, Samphire, Potted Shrimp Burnt Butter
Stone Bass, Cockles, Coco de Paimpol Bean Broth & Parsley
Confit Roscoff Onion, Creamed Potato, Smoked Chilli & Raisin Ketchup, Crispy Onion Rings, Onion Jus (V)
'Marmite' Roasted Cauliflower, Parsnip, Potato Fondant & Pink Peppercorn Sauce (Ve)

Sweets

Apple Tart, Clotted Cream Ice Cream & Cinnamon Biscuit Crumb
Candied Pecan & Dark Chocolate Brownie, Dark Chocolate Ice Cream (N)
Pear & Walnut Tart Tatin, Bourbon Vanilla Ice Cream, Butterscotch Sauce (N)
Brioche French Toast, Fresh Orange Segments, Toasted Bread Ice Cream
Spiced Plum with Ginger & Almond Crumble, Acacia Honey Yoghurt Ice Cream (N)
Deconstructed Black Forest Gateau, Sour Black Cherry, Almond & Dark Chocolate Crumb (N)
Vanilla, Blackberry & Toffee Mille Feuille, Caramel Cream, Lemon Zest Tuile
Rhubarb Delice, Fresh Pomegranate, Yoghurt Meringue, Blood Orange Pâte de Fruit
Exotic Rum Baba, Fresh Mango, Pineapple & Kiwi, Passion Fruit Gel, Coconut Sorbet, Coconut Flakes (A)
Whisky & Chocolate Bar, Caramel Coffee Sponge, Baileys Ice Cream (A)

Add a little something....

Cheese Board

A Selection of four British Cheeses served with Celery, Grapes, Homemade Chutney and Artisan Cheese Biscuit

These are sample menus, please speak to your event coordinator for menus applicable for your booking.

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