

Sample Reception Menu

Snacks

Lincoln's Inn Dry Snack Selection: *Kettle Chips, Salted Pretzels, Sea Salt Corn Kernels*

Halkidiki & Kalamata Black Olives

Homemade Cheese Straws

Vegetable Crisps, Black Pepper & Goats' Cheese Popcorn, Sea Salt Corn Kernels, Dried Figs & Dates, Nocellara Olives

Canapés

We suggest 6 canapé choices per person, per hour.

Cold

Sesame & Almond Macaroon, Foie Gras, Crudo Ham (N)

Ham Hock Terrine, Piccalilli, Crostini

Chicken, Tarragon, Lemon Mayonnaise, Croustade

Whisky Cured Salmon, Horseradish Cream, Pumpnickel (A)

Smoked Eel, Granny Smith, Horseradish, Dill, Croustade

Cornish Crab, Lemon Crème Fraîche, Cucumber Cup

Bocconcini, Tomato Chutney, Basil, Almond & Italian Cheese Wafer (V/N)

Goats' Cheese Mousse, White Chocolate, Puffed Wild Rice (V)

Butternut Squash, Ricotta & Spinach Frittata, Chilli Jam (V)

Cumin Houmous, Sweet Red Pepper, Cucumber Cup (Ve)

Hot

Dates wrapped in Streaky Bacon, Dijon Mayonnaise

Cumberland Sausage, Honey & Wholegrain Mustard

Crispy Ox Cheek, Piccalilli

Confit Duck Leg Bon Bon, Hoisin Sauce

Cornish Crab, Mornay Toastie, English Mustard Mayonnaise

Place Goujons, Tartare Sauce

Smoked Haddock, Almond & Seaweed Cone (N)

Cheese Croquettes, Smoked Paprika Mayonnaise (V)

Wild Mushroom, Mascarpone & Truffle Arancini (V)

Vegetable Samosa, Cucumber Raita (Ve)

Vegetable Spring Roll, Sweet Chilli Dip (V)

Sweet

Banana & Chocolate Marble Cake, Dolce de Leche

Apple & Cinnamon Custard Tartlet

Orange Amaretto Truffle, Almond (A/N)

Raspberry & Pistachio Bakewell (N)

Blackberry & Rhubarb Almond Macaroon (N)

Confit Sour Cherry & Hazelnut Financier (N)

Toffee Cream, Caramelised Banana Almond Cone (N)

Madeleine Sponge, Cold Brew Coffee Mousse, Coffee Gel

Pear Tart Tatin, Star Anise Gel

Lemon & Salted Caramel White Chocolate Sphere

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

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Bowl Food

We suggest 4 bowl food choices per person, in conjunction with 4-5 canapé choices.

Cold

Dried Aged Roast Beef, Rocket, Parmesan, Horseradish Cream
Poached Guinea Fowl, Spelt, Kale & Hazelnut Pesto (N)
Corn-fed Chicken, Avocado, Soft Boiled Quails' Egg, Watercress
Lime Poached Prawns, Bloody Mary Emulsion (A)
Whisky Cured Salmon, Beetroot Salad, Apple & Horseradish (A)
Sesame Tuna, Avocado, Mooli Radish
Beetroot & Goats' Curd, Roasted Hazelnuts (V/N)
Roasted Squash, Ricotta, Winter Leaf Salad (V)
Slow Roast Balsamic Onion, Mozzarella, Winter Salad (V)
Giant Cous Cous, Dried Raisins & Apricots, Almonds & Mint (N/Ve)

Hot

Braised Ox Cheek, Mash
Navarin of Lamb & Root Vegetables
Cumberland Sausage, Mash, Gravy
Pulled Pork & Apple Slaw Bun
Steak, Chips & Béarnaise Sauce
Breaded Fish & Chips, Tartare Sauce
Salmon Teriyaki, Bok Choi
Wild Mushroom & Tarragon Risotto, Italian Cheese Wafer (V)
Pot Roast Root Vegetables, Pink Peppercorn Sauce (Ve)
Soft Mascarpone Polenta, Shiitake Mushroom Ragout (Ve)

Sweet

Sticky Toffee Pudding, Toffee Sauce
Quince & Blackberry Almond Crumble, Custard
Fig & Honey Trifle
Dark Chocolate Guinness Cake, Baileys Sauce (A)
Roast Apple & Caramelised Walnut Cheesecake (N)
Mulled Pear, Vanilla Rice Pudding, Toffee Cubes
Dark Chocolate Mousse, Caramelised Hazelnut, Crispy Praline Biscuit, Cacao Gel (N)
Cinnamon Pannacotta, Banana Rum Flambée, Roasted Coconut (A)
Soft Pistachio Sponge, Blackberry Mousse, Caramelised Salted Pistachio (N)
Coffee, Almond & Spiced Biscuit Tiramisu (A/N)

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Food Stalls

Enhance your canapé and bowl food selection with our chef served food stalls.

We suggest 2-3 choices per person, in conjunction with a minimum of 6 canapé choices.

Salmon

Forman's smoked salmon, hand carved by a chef and served on a blini with lime, sour cream and chives.

Prosciutto

Prosciutto Crudo ham, hand carved by a chef and served on a crostini with fresh melon.

(minimum order of 100 persons required)

Cheese

Chef's selection of four British Cheeses served with bread, artisan cheese crackers, homemade chutney, grapes, celery & figs.

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