

The Honourable Society of
Lincoln's Inn



Food & drink at The Honourable Society of Lincoln's Inn

From the moment you arrive, until the last guests depart, our dedicated teams will ensure your events success. Their personable and professional approach guarantees your guests will enjoy memorable experiences and lasting impressions of your time at the Inn.

Our culinary team create vibrant dishes with detail and precision. Their flair for flavour and presentation is evident in everything they do.

Creatively and attentively, we will work with you to ensure the vision of your event becomes a reality.



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Breakfast

Croissants: Butter, Almond & Multiseed (n/v)	£2.50
Coconut Yoghurt, Fruit Compote, Pistachio & Almond Granola Crunch (ve/v)	£4.50
Cumberland Sausage Ring in a Brioche Bun, Brown Sauce	£6.00
Smoked Streaky Bacon in a Brioche Bun, Ketchup	£6.00
Confit & Grilled Portobello Flat Mushroom, Sauteed Chilli Spinach, Crumbled Vegan Feta, Sunflower Seed Pistou, Served in a Vegan Bap (ve)	£5.00
Fried Egg in a Brioche Bun, Ketchup or Brown sauce (v)	£4.00

Refreshment Treats

Kettle Crisps, Salted Pretzels, Rosemary Sea Salt Peanuts <i>(served portions of 10, min 20 guests)</i>	£2.00
Freshly Cut Seasonal Fruit with Lime & Mint	£4.50
Fresh Seasonal Whole Fruit Bowl <i>(served portions of 10, min 20 guests)</i>	£2.00
Banana, Dates, Chia Seed Oaty Bar (ve)	£4.00
Polenta Cake, Orange Marmalade, Cream & Pistachio (n)	£6.00
Vegan Chocolate Brownie (ve)	£4.00
Selection of Cake Bites (v)	£4.50
Scone, Strawberry Jam, Clotted Cream	£4.50

Per person charge. Available for bookings from 10 to 158 delegates.



Lunch

Sandwich lunch *(10 to 60 delegates)*

£19.00

One & Half Rounds of Selection of Sandwiches With Chef's Choice Fillings,
Served With Kettle Crisps, Seasonal Fruit Bowl & Mini Cake Bites

Finger food add-ons

£4.50 per person

Spiced Vegan Feta & Spinach Falafels, Sumac Mayo **(ve)**

Sweet Potato & Harissa Hummus, Spring Crudities **(v)**

Homemade Cumberland Sausage Roll Served Red Onion Relish

Homemade Vegan Sausage Roll Served With Red Onion Relish **(ve)**

Handraised Individual Pork Pie Served With Picnic Pickles

Vegetable Samosas, Mango Chutney **(v)**

A Selection Of Mini Cake Bites

Scone, Strawberry Jam, Clotted Cream

Quiche Of The Day Served With Sticky Fig Chutney

£5.50 per person

Spring Seasonal Salad

Dessert of the Day

Beverages

Tea & Coffee *(per serving)*

£2.50

Tea, Coffee & Farmhouse Biscuits *(per serving)*

£3.75

Still / Sparkling Bottled Water *(per 75cl)*

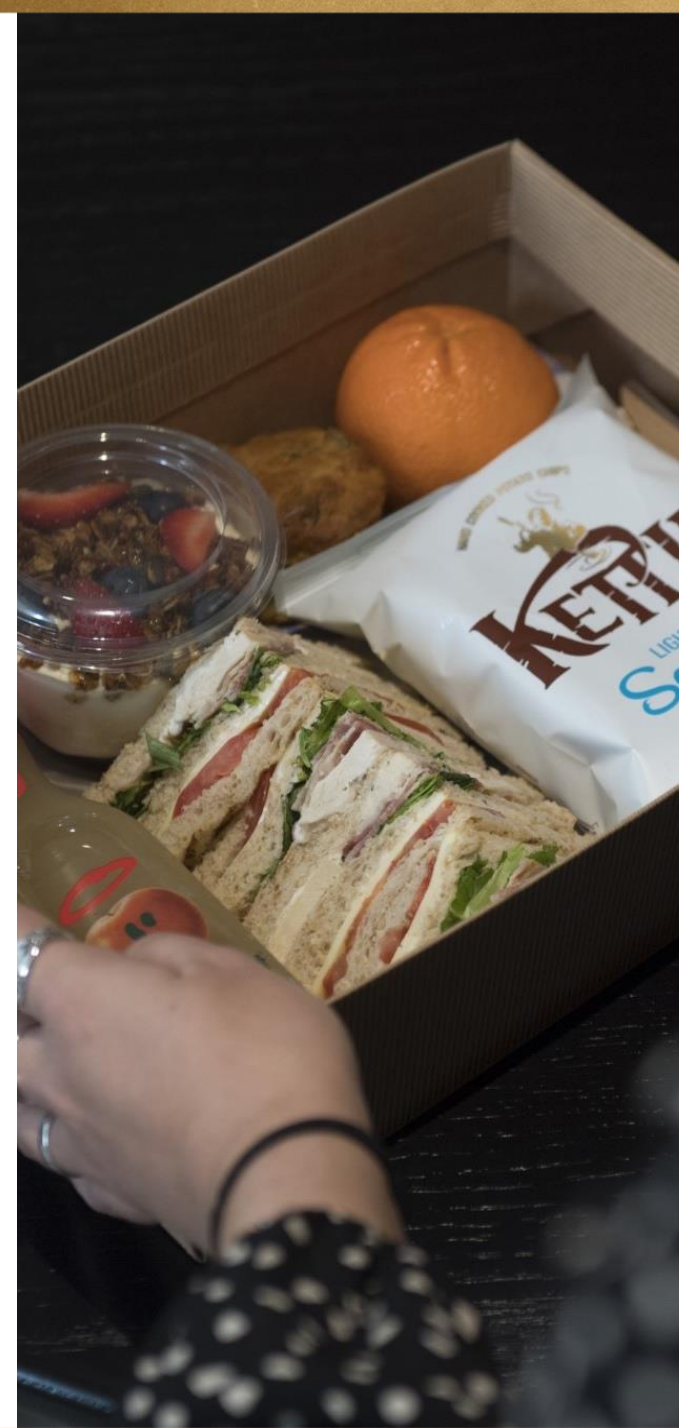
£4.00

Juices - Orange, Apple, Tomato *(per litre jug)*

£10.00

Selection of Soft Drinks from *(per 200ml)*

£2.00



Lunch

(61 to 158 delegates)

Two Course Fork Buffet Lunch

£35.00

Sample Menus

Beef Bourguignon
Chargrilled Salmon, Chermoula Sauce

Herb Mashed Potato (v)

Sautéed Leeks (v)

Turmeric Roast Cauliflower Salad,
Lemon Tahini Dressing,
Pomegranate & Coriander (v)

Artisan Bread Rolls & Butter

Vanilla Crème Brulee

Roast Cod, Curried Cauliflower Puree,
Spiced Onion Chutney

Wild Mushroom, Sundried Tomato
& Feta Risotto (v)

Roast Celeriac (v)

Runner Beans (v)

Roast Heritage Carrot Salad,
Chickpea & Red Onion (v)

Artisan Bread Rolls & Butter

Chocolate & Hazelnut Verrine (n)

*Menu applicable for your booking will be advised by your coordinator two days before event date.
If you'd like to finish your conference or meeting with a canapé reception or seated dinner, please speak to
our events team about our fine dining or reception options.*



Day Delegate Rate Package

From £75.00 per person
(available for 60 to 158 delegates)

Conference Facilities

Room hire from 9am to 5pm, access for organiser at 8am

Includes dedicated refreshment space suitable for delegate numbers*

Projection, screen and sound facilities in the lecture theatre with AV setup assistance*
Stationary box for organiser

Catering

On arrival:

Trio of Croissants: Butter, Almond & Multiseed
Twinings Tea, Filter Coffee & Farmhouse Biscuits, Still & Sparkling Filtered Water

Mid morning:

Twinings Tea, Filter Coffee & Farmhouse Biscuits, Still & Sparkling Filtered Water

Lunch:

Chef's Selection Two Course Fork Buffet Lunch
Orange Juice, Still & Sparkling Filtered Water

Mid Afternoon:

Banana, Dates, Chia Seed Oaty Bar
Twinings Tea, Filter Coffee, Still & Sparkling Filtered Water

*Additional room hire charges will apply for any breakout meeting rooms required.
A dedicated AV technician is available.





Reception Menu

Minimum 30 persons

Snacks

£2.00 per person

Reception Dry Snack Selection

(served portions of 10, min 30 guests)

Kettle Crisps, Salted Pretzels, Rosemary Sea Salt Peanuts

Premium reception snacks

£7.00 per person

(served portions of 10, min 30 guests)

Please choose four items which will be served across poseur tables

Halkidiki & Kalamata Black Olives [\(ve\)](#)

Green Olives Lemon & Oregano [\(ve\)](#)

Homemade Kentish Cheddar & Marmite Straws

French Rosemary Almonds [\(ve\)](#)

Homemade Pork Scratchings

Goats' Cheese Popcorn

Truffled Popcorn With Olive Oil & Truffle Salt

Indulgent Chocolate Orange Nut Mixture [\(v\)](#)



Canapés

Minimum 30 persons

Our canapés are perfect for drinks receptions or pre-dinner reception. Priced per person, per canapé.

Pre dinner chef choice canapés (3)	£10.50		
6 canapés	£24.00		Chef choice £21.00
8 canapés	£32.00		Chef choice £28.00
10 canapés	£40.00		Chef choice £35.00
Additional	£4.00		Chef choice £3.50

Add a little something...

Lincoln's Inn Dry Snack Selection	£2.00 per person
Choice of four premium snacks	£7.00 per person

Cold

Beetroot & Ragstone Macaroon, Rhubarb,
Toasted Hazelnut Crumb (n)(pasteurised)

Apple & Celeriac Mini Tacos, Mint (ve)

Chicken Skin, Mascarpone, Bacon Jam (a)

Cured Sea Trout, Squid Ink & Tapioca Crisp,
Pickled Cucumber, Tarragon Emulsion

Smoked Duck & Hoisin Puffs (s)

Brixham Hand Picked White Crab, Choux Bun,
Kentish Apple & Miso Gel

Hot

Kentish Winterdale Shaw Cheddar, Toasted Soldiers
with Truffle Hollandaise (v)(pasteurised)

Braised Herefordshire Ox Cheek Arancini, Cep Emulsion (a)

Charred Corn & Chickpea Tikka, Mini Poppadom,
Coriander Chutney, Toasted Almonds (ve)(n)

Slow Cooked Lamb Shoulder, Pea & Mint Tartelette

Crispy Aubergine Parmigiana, Black Truffle Mayo (v)

Haddock & Chip, Tartare Sauce

Sweet

Caramelised Pecan & Dark Chocolate Fudgy, Carmel Cream (n)

Key Lime Meringue Tart

Chocolate & Smooth Hazelnut Tart (n)

Lime Coconut Almond Macaroon (n)

Bowl Food

Minimum 30 persons

We suggest a minimum of 4 bowl food choices per person

4 bowls	£28.00		Chef choice	£27.00
5 bowls	£35.00		Chef choice	£33.75
6 bowls	£42.00		Chef choice	£40.50
Additional	£7.00		Chef choice	£6.75

Add a little something...

Dry Snack Selection	£2.00 per person
Choice of four premium snacks	£7.00 per person
3 chef choice canapes	£10.50 per person

Cold

Chicken, Asparagus, Avocado Puree & Parmesan Crisp

Prosciutto, Honey Roasted Peaches & Rocket

Hot Smoked Salmon, Crème Fraiche, Watercress, Blood Orange

Scallops, Strawberries, Balsamic & Basil

Roasted Walnut Waldorf Salad (n)(v)

Raw Kale & Pomegranate, Super Grains, Summer Leaves (ve)

Hot

Steak, Chips & Peppercorn Sauce

Pulled BBQ Pork, Cabbage Slaw, Brioche Bun

Mini Breaded Fish & Chips with Tartare Sauce

Pan Fried Salmon, Cannellini & Chorizo Stew

Truffle & Cauliflower Macaroni Cheese (v)

Spiced Chickpea & Lentil Curry, Rice, Mini Poppadum (ve)

Sweet

Buttermilk Pannacotta, Kumquat jam,
Strawberry Poached Pear

White Chocolate Mousse, Mandarin Confit,
Almond Crunch, White Chocolate Soil (n)

Dark Chocolate & Hazelnut "Ferrero Rocher" (n)

Ginger & Honey Red Plum Crumble, Custard



Seasonal Fine Dining Menu

Minimum 30 persons

Please make one choice from each course to create your set menu.

Starters

English Beetroots, Whipped Ricotta, Burnt Poached Pear,
Sourdough Crisp & Pumpkin Seed Pistou (v)

Jerusalem Artichoke, Black Barley, Sunflower Seed Sauce,
Karkalla, Candied Hazelnut (n)(ve)

Saddleback Ham Hock, Goats' Curd,
Pickled Walnut & Kentish Apple Salad (n)

Sussex Chicken Terrine, Black Garlic Emulsion,
Charred Corn, English Peas

Sibling Gin Cured Scottish Salmon, Buttermilk,
Cucumber Dressing, Granola Crumb

Sussex Coast Charred Mackerel, Mozzarella,
Pickled Heritage Tomatoes



Add a little something....

Pre-dinner chef's choice canapés £10.50 per person

Pre-dinner premium snacks £7.00 per person

Seasonal Fine Dining Menu

Minimum 30 persons

Mains

Gnocchi, Curried Cauliflower Velouté, Charred Tender Stem Broccoli & Smoked Almond **(ve)(n)**

Herefordshire Lamb Rump, Braised Shoulder, Truffle Potato, Spring Pea, Sweetcorn Purée

Sussex Free Range Chicken, Fondant Potato, Spinach, Carrot, Mustard & Tarragon Cream Sauce

28-day Aged Surrey Beef Fillet, Heritage Carrot, Crispy Chip, Wild Garlic Hollandaise *(£6.00 Supplement)*

Scottish Salmon Fillet, Smoked Scallop Sauce, Verjus, Pink Fur Hasselback, Broad Bean & Fermented Chilli Oil

Pan Seared North Atlantic Cod, Bubble & Squeak Cake, Caper Brown Butter Sauce

Our chefs will produce a vegetarian alternative main course to partner with your chosen set main course.



Seasonal Fine Dining Menu

Minimum 30 persons

Sweets

Dark Chocolate, Coffee Delice, Hazelnut Ice Cream, Malt Cocoa Sauce (n)

Lancashire Yoghurt & Mango Sphere, Tonka Bean Custard (v)

Orange Mandarin Delice, Custard Sponge & Strawberry

Lemon Posset, Poached Forced Yorkshire Rhubarb, Yoghurt Lemon Sorbet (v)

Milk Chocolate Tonka Bean Mousse, Brownie Sponge, Yoghurt sorbet, Mango Foam Dentelle Tuile

Confit of Kentish Apple, Marzipan Sponge, Almond Tuile, Cornish Clotted Cream Ice Cream (n)



Add a little something...

Cheese Board

served portions of 10, minimum 30 guests

£12.00 per person

A Selection of British Cheese served with Celery,
Grapes, Homemade Chutney & Artisan Cheese Biscuits



Champagne & Sparkling Wine

Champagne

Lincoln's Inn Champagne, Jean Comyn Brut, NV

£55.00

Citrus and apple freshness on the nose. There is depth in the middle with greengage richness, typical of the Chardonnay in the blend. It is an excellent reception drink and perfect apéritif.

Taittinger, Reims, Champagne, France NV

£65.00

This is a delicate wine with flavours of fresh fruit and honey. The Brut Réserve, which acquires its maturity during three and four years ageing in the cellar, offers excellent aromatic potential.

Pol Roger, Epernay, Champagne France NV

£65.00

Sir Winston Churchill's favourite champagne! The nose has a bouquet of flowers, the palate is a fruit salad of flavours, fine bubbles, with tastes of ripe fruit fresh brioche.

Sparkling Wines

Prosecco DOC Spumante Adalina, Friuli Venezia Giulia / Veneto, Italy NV

£32.50

Straw yellow in colour with a persistent sparkle, pleasant fruity aromas and flavours of citrus and white stone fruit. Great food matches for canapés, fish, shellfish and salads.

Gratien & Meyer Cremant de Loire Blanc NV, Loire, France NV

£38.00

The nose is bright, crisp and fresh with lime. The palate at the start is very light and citrus driven. There is mid sweetness with tropical fruits and white peach. The balance of freshness and sweetness makes it a good reception wine but there is enough flavour for food.

Greyfriars Cuvee, Surrey, England, NV

£42.00

A classic non-vintage blend of the three traditional "Champagne" varieties aged for two years on its lees.

Bolney Brut, West Sussex, United Kingdom NV

£50.00

This wonderful English sparkling wine has creamy, bread and toasty aromas with an elegant and delicate elderflower flavour, the finish is crystal clear with a fine spritz.



White Wine

Ponte Pietra, Trebbiano Garganega, Verona, Italy, 2021 £25.00

This is a zesty, aromatic wine, with light perfumes of white flowers and a touch of almonds on the nose. On the palate it is fresh and vivacious, with an appealing apple/almond character and a lively, crisp finish

Sotherton, Chardonnay, South Eastern Australia 2021 £26.50

Ripe citrus and apple flavours with a refreshing crisp finish

Roche de Belanne, Marsanne/Viognier, Languedoc, France 2021 £27.50

A crisp and flavoursome white from the pebble soils of the Languedoc coast near Beziers. On the nose, white flowers, honeysuckle and stone fruits such as apricots create an evocative bouquet, which is followed through on the medium bodied palate with ripe peach and apple flavours which lead to a fresh, zesty finish

Aresti Chardonnay Reserva 'Cabina 56', Curicó, Chile 2019 £28.50

Luscious tropical fruit aromas of banana and pineapple combine with delicate vanilla notes from barrel ageing in French Oak. The palate is creamy and complex without losing its freshness or acidity

Pinot Blanc, Stopham Estate, Southern England 2021 £42.00

Generous English pinot blanc, packed with pear, Braeburn apple and white-almond notes. The 2021 vintage has added aromatics and wonderfully refreshing acidity, making this the perfect summer sipper

Valençay, Sébastien Vaillant, Loire, France 2021 £31.00

This is a very approachable combination of grassy, zesty aromas, ripe citrus fruit and a softer creamier quality finishing with a subtle mineral freshness. A great partner to the region's eponymous goat's cheese

Terroir de Nancelles Mâcon-Villages, Jean-Christophe Perraud, Burgundy, France, 2021 £44.00

Elegant and expressive. Vibrant notes of white flowers, fresh citrus and apricot fruit are balanced by lively acidity and a persistent, refreshing finish



White Wine

Les Belles Vignes, Sancerre, Fournier Pere et Fils, Loire, France 2020 £39.00

The nose is sustained and assertive with lemony aromas accompanied by notes of blackcurrant buds. On the palate it's zippy with notes of Lemon Sorbet

Chablis Jean Collet, Burgundy, France 2019 £46.50

This Chablis is wonderfully balanced, a remarkable freshness and minerality that marks it out as classic. Expressive and open with ripe and slightly exotic hints that introduce sappy, plump and nicely mineral flavour

Amalaya, Calchaquí Valley, Salta, Torrontés/Riesling, Argentina 2021 £31.00

This wine is pale yellow in colour with youthful highlights. On the nose, there are intense aromas of floral and citrus which are balanced with a touch of minerality. On the palate, it has a crisp acidity with a long, fruit-driven finish

Picpoul de Pinet, Les Pins de Camille, Languedoc-Roussillon, France 2021 £27.50

A wine made 100% with picpoul, an old Languedoc grape variety that we love for its saline notes of green apple, lemon and orange blossom that flirt with a herbaceous sweetness reminiscent of thyme

Turning Heads Sauvignon Blanc, Marlborough, New Zealand 2022 £30.50

Pale straw in colour, with a bouquet of ripe gooseberries, herb and nettle and the classic tropical fruit. An expressive dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp vibrant acidity to balance a richly textured palate

Hautes Collines Viognier, Château La Verrerie, Southern Rhône, France 2020 £48.00

Bright and clear pale yellow, with expressive notes of apricot and honeysuckle. The palate displays a vibrant freshness balanced by a core of expressive stone fruit culminating in an energetic, saline finish

'Lugarara' Gavi di Gavi, La Giustiniana, Piemonte, Italy 2021 £36.00

Hands down Gavi di Gavi La Giustiniana 'Lugarara' is one of the best Gavi's available. If you love Pinot Grigio but you are looking for another white wine to fall head over heels in love with, Gavi di Gavi is the wine for you



White Wine

Vinabade Albarino, Rias Baixas, Galicia, Spain 2021

£36.00

Vinabade Albarino is an aromatic wine, with notes of peach and citrus and a crisp, fresh, saline finish. Perfectly paired for seafood and canapes!

Riesling Grand Cru 'Rosacker', Cave de Hunawihr, Alsace, France 2021

£39.00

This is powerful and aromatic, retaining youthful aromas of lemon and orange peel, peach and white pear. Elegant and well-structured on the palate showcasing typical characteristics of fresh stone fruit flavours and vibrant lime on the finish. A really stunning wine.

Saint-Véran 'Vieilles Vignes', Domaine Corsin, Burgundy, France 2018

£49.00

100% Chardonnay from 40-year-old vines grown in clay and limestone soils. The grapes are hand-harvested and aged for 8 months before the wine is blended and bottled. This full bodied wine has flavours of white flowers and stone fruit interplay with a subtle vanilla toast undertone.

Rosé Wine

Mas Fleurey Rosé, Cotes de Provence, France 2021

£30.00

Crisp refreshing Provence rose full of delicious raspberry and peach. Perfect for a long hot Summers' day!

Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy 2021

£27.00

Pale pink in colour with a lovely perfumed nose with aromas of ripe pear and freshly baked breadcrumb. Full-bodied but still fresh on the palate with a crisp, apple-pear finish.



Red Wine

Merlot/Corvina, Ponte Pietra, Verona, Italy 2022 £25.00

Corvina is the grape used to make Valpolicella, one of the region's specialities, which is harmoniously blended here with Merlot to give you a soft and easy drinking wine with a nose full of spiced raspberry fruit. Eager to please, it's brimming over with cherry and cranberry a light drinking Italian from the hill around Verona.

Sotherton Shiraz, South Eastern Australia NV £26.50

Concentrated plum and blackberry flavours, with a smooth, rounded finish. The perfect pairing for grilled meats and burgers!

Valpolicella "Terre di Castelnuovo", del Garda, DOC Valpolicella, Veneto, Italy 2020 £27.50

A classic Valpolicella with a deep ruby colour and an intense bouquet of red fruits. This wine is velvety on the palate, with soft tannins, spicy notes, and light acidity.

Carignan 'Vieilles Vignes', Roche de Belanne Vin de Pays d'Herault France, 2021 £26.50

The nose has richness and depth of sweet fruit. The palate is a mix of autumn hedgerow fruits, brambles and rosehips. It has plenty of depth and fleshy richness in the middle with black plums and truffles. There are layers of flavour supported by fine well integrated tannins with the finish of sweet fruit, rich with herbal spiciness. The depth of flavour goes well with beef and venison.

Cachapoal Valley Merlot, Château Los Boldos, Cachapoal Andes, Chile 2021 £26.00

Mild ruby in colour, with generous aromas of ripe plum, blackberry and blackcurrant with a hint of dried herbs. On the palate, it is bright and well-balanced with fine-grained tannins, lively acidity, and a soft, elegant finish.

Kaiken, Malbec Reserve, Wines Mendoza, Argentina, 2021 £30.00

The fruit on the nose is sweet and ripe. The palate has the richness of black plums and black truffles. Velvet smooth in the middle with supple rich fruit backed by bitter chocolate. There is a balancing freshness from the underlying bilberries but it fleshes out at the back with a rich finish. The richness of the fruit suits the stronger flavours of beef and venison.



Red Wine

Organic Côtes-du-Rhône , Famille Perrin 'Nature', Southern Rhône, France 2019 £34.00

Medium garnet colour, with bright red reflections. The nose shows macerated cherries, spices, liquorice. The mouth is full bodied, with lots of fruit and ends with a great freshness. The tannins are elegant and fleshy.

Aconcagua Pinot Noir, Montes Alpha, Aconcagua Valley, Chile 2021 £36.00

A soft, silky Chilean Pinot Noir with perfumes of ripe cherries and raspberries offset by white pepper, savoury peppers and a touch of violets on the finish.

Azabache, Rioja, Crianza, Spain 2019 £28.50

This excellent Rioja is well balanced with a soft seductive character typical of the Tempranillo, Garnacha and Mazuelo grapes. Made to emphasise the fruit characteristics with a subtle hint of toasty, smoke and vanilla notes gained from one year in American oak barrels and matured for 6 months in the bottle before release.

James Bryant Hill, Zinfandel, Scheid Vineyards, Central Coast, 2019 £33.00

Juicy flavours of black cherry and ripe plums round out this easy-drinking, medium-bodied wine. Soft, well integrated tannins unfold into a lingering bright, fresh black fruit finish with just a hint of mocha.

Château du Puy Bonnet, Montagne-Saint-Émilion, Bordeaux, France 2018 £35.00

The nose has a mix of black fruits with cassis and fresher bramble. The palate is fleshy with sweet ripe fruit; black plums, black cherries and a hint of chocolate. It is fresher at the back with lots of bilberry. The finish has plenty depth of flavours of rich ripe fruit. Lamb and claret were made for each other; a perfect combination.

Chateau d'Anielle, St. Emilion Grand Cru, Bordeaux, France 2015 £50.00

A round fruit-forward red from the excellent 2015 vintage. Made from a classic blend of Merlot & Cabernet Franc, notes of blackberries, cherry & plum combine with cinnamon and subtle toasted oak from 18 months in oak.



Red Wine

Bourgogne Pinot Noir, Organic, Pascal Bouchard, Burgundy, France 2018

£48.00

Extremely fruity nose, evocative of strawberry, blackcurrant and mild spices. A well-balanced, mineral wine with good vivacity.

Yohan Lardy, Moulin a Vent Les Michelons, Beaujolais, France 2020

£46.00

Deep ruby red with red cherry highlights. The nose is a subtle mix of kirsch, blueberry and liquorice. The palate is bright, with fine, supple tannins. Cru Burgundy complexity combined with stunning ripe fruitiness.

ABecketts Penruddocke's Pinot Noir, Wiltshire, England 2018

£40.00

100% Pinot Noir with 5 months of ageing in third fill French oak barrels. Bright cherry and bramble fruit on the nose, the palate is laden with red fruit, a soft round structure and a fresh acidity. 2018 was an excellent year for English wine.



Sweet Wine

Les Mingets Chateau Le Juge, Sauternes, France 2019 (37.5cl)

£37.00

A rich and concentrated dessert wine from Semillon grapes affected by noble rot and matured in oak barrique. It has a concentrated, luscious character, intense flavours of caramelized fruits, pear melon and almond, rounded and balanced by good acidity on the finish.

Port

Dow's Tawny, NV

£35.00

The nose is fragrant, nutty from the extra time in cask and the start of the palate light and fresh with almonds and dried fruits. The mid palate has both sweetness and smoothness of fuller flavoured red fruits. Giving way to freshness, almonds, hazelnuts and dried fruits then finishing with fragrance and length.

Graham's LBV, 2017

£40.00

Produced in the style of Graham's great Vintage Ports, Graham's LBV 2012 has a near opaque purple colour with vibrant aromas of blackberry and dark cherry as well as hints of freshly picked mint. Full-bodied with brambly fruit flavours, this wine shows Graham's signature complexity and elegance in perfect balance.



Drinks menu

House Spirits & Mixer (25ml measure) £7.00

Smirnoff Vodka

Gordon's Gin

Famous Grouse Whisky

Light Rum, Dark Rum

Cognac VS

Jack Daniels No. 7

Deluxe Spirits & Mixer (25ml measure) £9.00

Grey Goose Vodka

Hendricks Gin

Johnnie Walker Black Label 12 year old Blended Whiskey

Laphroaig 10 year old Single Malt Whisky

Remy Martin VSOP Cognac

Lagers / Beers / Ciders £6.00

Peroni

Brewdog Punk IPA

Brewdog Lost Lager

Curious Apple Cider



Drinks menu

Water, Soft Drinks & Juices

Bottled Still & Sparkling Mineral Water	£4.00 750ml
Orange Juice, Apple Juice, Tomato Juice	£10.00 litre jug
Cranberry Juice	£10.00 litre jug
Coca Cola & Diet Coca Cola	£2.50 200ml
Lemonade	£2.50 200ml
Soda Water	£2.50 200ml
Tonic & Slimline Tonic Water, Ginger Ale	£2.50 125ml
Sparkling Elderflower <i>(Elderflower Cordial & Sparkling Mineral Water)</i>	£10.00 litre jug



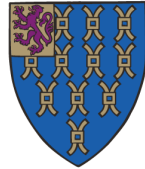
Corkage Charges

Should you wish to enjoy your own choice of wine, the Inn allows supply of these for your event and charges on consumption at the rates below.

Red, White or Rosé Still Wine (75cl)	£19.00
Sparkling Wine, Champagne, Port & Fortified Wine (70cl - 75cl)	£25.00
Beer Barrels (keg/barrel charged at full capacity in multiple pints)	£3.50

Corkage includes: delivery acceptance to LI prior to event (date and time to be arranged through your event coordinator), storage, chilling down if necessary, glassware and service.





The Honourable Society of
Lincoln's Inn

Contact the Lincoln's Inn Events Team

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