

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.



BEST IN-HOUSE CATERER

"The testament of any team is long standing service and they have ticked that box. The food is delightful, focusing on the best that Britain has to offer. The continuous training offered is great, as is the ability to continue to attract the next generation of chefs. The judges were impressed with the real creativity on show that sets this venue apart from the other entries."

London Venue Award judges – 2023



Responsible sourcing of fish and seafood.



We only use free-range British Lion stamped eggs.



We source British meat and poultry and can track them back to their origin.



Our kitchens are entirely induction or electric equipment of the highest energy efficiency.



Responsible purchasing strategy for sourcing produce.



We only use British-harvested 100% rapeseed oil in cooking which is recycled into biofuel.



Our tea provider is the first tea company in the world to achieve the Carbon Neutral International Standard.



We have an apprenticeship programme and have partnered with local colleges to support those entering the hospitality industry.



We've introduced healthier choices throughout our menus to help you maintain a healthy balanced lifestyle.



We have LED energy-efficient lamp sources throughout our buildings, with daylight control and occupancy/absence detection.



None of our waste goes into landfill. Recyclable materials get recycled and what cannot be recycled is baled up and used as refuse derived fuel.



Our coffee blend supports Café Femenino a powerful movement supporting women farmers in Peru. Our supplier gives back 10% of coffee proceeds to [project waterfall](#).



Our food waste composting programme produces a tonne of compost every 12 weeks which is diverted to the estates gardens.



We have our own Kitchen Garden which provides home-grown produce for our Chefs.



Our milk is British Red Tractor-certified. We work with suppliers who promote sustainable farming practices. Our milk is packaged in carbon-neutral packaging.



We bake our sourdough bread in-house using British-milled organic flour.



We've planted new trees, plants, wildflowers, and meadow grass to promote biodiversity.



We work closely with English wine producers, promoting great quality local vineyards.

Breakfast

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| Trio of pastries (v) | £3.50 |
| Winter Berry Compote, Maple Yogurt, Crunchy Spiced Granola (ve) | £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, Sautéed Chilli Spinach, Crumbled Vegan Feta, Sunflower Seed Pistou, Served in a Vegan Bap (ve) | £6.00 |
| Fried Egg in a Brioche Bun, Ketchup or Brown sauce (v) | £4.50 |

Refreshment Treats

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| Kettle Crisps, Salted Pretzels, Rosemary Sea Salt Peanuts <i>(served portions of 10, minimum 20 guests)</i> | £2.50 |
| Freshly Cut Seasonal Fruit with Lime & Mint | £4.50 |
| Fresh Seasonal Whole Fruit Bowl <i>(served portions of 10, minimum 20 guests)</i> | £2.00 |
| Banana, Dates, Chia Seed Oaty Bar (ve) | £4.00 |
| Mango & Coconut Flapjack bites | £3.00 |
| 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*

Seasonal Salad

Dessert of the Day

Beverages

Tea & Coffee *(per serving)*

£2.50

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

£3.95

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

£5.00

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

£12.00

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

£3.00



Lunch

(61 to 158 delegates)

Two Course Fork Buffet Lunch

£35.00

Sample Menus

Coconut Crusted Line Caught Haddock
with Green Chilli & Ginger Sauce

Baked Sweet Potato Wedges with
Oregano & Feta

Green Beans with Confit Shallot

Creamed Sweetcorn

Artisan Bread Rolls & Whipped Butter

Vanilla Crème Brûlée

Aubergine Parmigiana,
Beef Tomato Carpaccio, Basil Dressing

Skin on French Fries

Sauteed Courgettes

Roasted Spiced Cauliflower

Artisan Bread Rolls & Whipped 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 £80.00 per person
(available for 60 to 158 delegates)

Conference Facilities

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

Includes refreshment space suitable for delegate numbers*

Projection, screen and sound facilities in the lecture theatre with a dedicated AV Technician

Catering

On arrival:

Mix of Trio pastries & Yoghurt Pot

Birchall Tea, Filter Coffee, Jugs of Still Water & Bottled Sparkling Filtered Water

Mid-morning:

Birchall Tea, Filter Coffee & Biscuits

Jugs of Still Water & Bottled Sparkling Filtered Water

Lunch:

Chef's Selection Two Course Fork Buffet Lunch

Orange Juice, Jugs of Still Water & Bottled Sparkling Filtered Water

Mid Afternoon:

Flapjack / Energy bites

Birchall Tea, Filter Coffee, Jugs of Still Water & Bottled Sparkling Filtered Water

*Additional room hire charges will apply for any breakout meeting rooms required.



The Honourable Society of
Lincoln's Inn





Reception Menu

Minimum 30 persons

Snacks

£2.50 per person

Reception Dry Snack Selection

(served portions of 10, minimum 30 guests)

Kettle Crisps, Salted Pretzels, Rosemary Sea Salt Peanuts

Premium reception snacks

£8.00 per person

(served portions of 10, minimum 30 guests)

Please choose four items which will be served across poseur tables

Halkidiki & Kalamata Black Olives (ve)

Lemon & Oregano Green Olives (ve)

Kentish Cheddar & Marmite Straws

French Rosemary Almonds (ve)

Lincoln's Inn Pork Scratching's

Goats' Cheese Popcorn

Truffled Popcorn with Olive Oil & Truffle Salt

Indulgent Chocolate Orange Nut Mixture (v)



*Our canapes our perfect for drinks receptions or pre-dinner reception.
Priced per person, per canape.*

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|------------------------------------|--------|--------|--------------------|
| Pre-dinner chef choice canapes (3) | | £11.25 | |
| 6 canapes | £25.50 | | Chef choice £22.50 |
| 8 canapes | £34.00 | | Chef choice £30.00 |
| 10 canapes | £42.50 | | Chef choice £37.50 |
| Additional | £4.25 | | Chef choice £3.75 |

Add a little something...

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|-----------------------------------|------------------|
| Lincoln's Inn Dry Snack Selection | £2.50 per person |
| Choice of four premium snacks | £8.00 per person |

Cold

Crispy Cep Mushroom, Onion Purée, Picked Enoki, Onion Crumb (ve)

Goats' Cheese Bon Bon, Flaked Almond, Puffed Wild Rice & Walnut Ketchup (n)(v)

Lincoln's Inn Gin Cured Salmon, Blackberry Gel, Lime Crème Fraîche (a)

Hand Picked Brixham Crab, Brown Crab Waffle, Dill Emulsion & Caviar

Satay Chicken, Salted Candied Peanut & Onion Seed Tuille, Peanut Butter Emulsion (n)

Herefordshire Beef Sirloin, Black Truffle, Smoked Tomato Ketchup & Parsley Potato Puffs

Hot

Zucchini & 'Feta' fritter, Curried Mayo (ve)

Kentish Cheddar & Truffle Sandwiches (v)

Welsh Cake, Per Las Blue Cheese, Spiced Pear Chutney, Candied Walnuts (v)

Mini Salmon En Croûte, Parsley Emulsion

Tankards of Breaded Chicken Tenders, Onion Seed, Black Garlic Mayo

Crispy Beef Shin Arancini, Cep Emulsion, Parmesan

Sweet

Apple & Cinnamon Custard Tartlet

Almond Blackberry Financier, Winter Berry Gel (n)

Mandarin Orange Panna Cotta, Tonka Bean Short Bread (ve)

We suggest a minimum of 4 bowl food choices per person

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|------------|--------|--|-------------|--------|
| 4 bowls | £30.00 | | Chef choice | £28.00 |
| 5 bowls | £37.50 | | Chef choice | £35.00 |
| 6 bowls | £45.00 | | Chef choice | £42.00 |
| Additional | £7.50 | | Chef choice | £7.00 |

Add a little something...

| | |
|-------------------------------|-------------------|
| Dry Snack Selection | £2.50 per person |
| Choice of four premium snacks | £8.00 per person |
| 3 chef choice canapes | £11.25 per person |

Cold

Roasted Pumpkin, Radicchio, Goats' Curd, Hazelnut Praline, Lovage Pistou (n) (v)

Satay Tofu, Bulgar Wheat, Coriander, Charred Corn, Salted Candied Peanuts (n) (ve)

Sesame Salmon, Soy Glazed Pak Choi, Celeriac Remoulade, Lime (n)

Chicken, Chilli, Ginger Jam, Charred Spring Onion, Crispy Potato

Crispy Duck Breast Salad, Kentish Apple, Cashew Nut, Grilled Pineapple, Honey & Miso Dressing

Mackerel Rillettes, Escabeche, Tomato Salad, Sourdough Crostini, Basil

Hot

Gnocchi, Artichoke & Truffle Purée, Artichoke Crisps (ve)

Curried Cauliflower, Parsnip & Chickpea Curry, Coriander Chutney, Bombay Mix (ve) (n)

Salmon Red Thai Curry, Jasmin Rice

Haddock Goujons, Fries, Tartare Sauce, Lemon

Braised Ox Cheek, Sweet Potato Mash, Hispi Cabbage, Bone Marrow Jus

Spiced Lamb Shoulder Tagine, Couscous, Pomegranate & Coriander

Sweet

Baileys Crème Brûlée (a)

Sticky Toffee Pudding, Toffee Sauce

Almond Amaretto & Spiced Biscuit Tiramisu (a)(n)

Dark Chocolate Mousse, Caramelised Hazelnut, Crispy Praline Biscuit, Cacao Gel (n)

Coconut & Orange Polenta Cake, Milk Chocolate Crèmeux, Vanilla Yoghurt Mousse

Vanilla Rice Pudding, Blackcurrant Marmalade, Coconut Flakes (v) (can be made vegan)





Fine Dining Menu

Three Courses £62.50 per person

Minimum 30 persons

Starters

Please select 1 starter, 1 main, 1 dessert.

Confit Portobello Mushroom, Jerusalem Artichoke Crush, Brown Artichoke Purée, Maitake, Walnut Ketchup, Artichoke Crisp & Parsley (ve)(n)

Pumpkin Filled Raviolo, Autumnal Squash Purée, Sage & Hazelnut Burnt Butter (v)(n)

Hot Smoked Salmon Fish Cake, Warm Tartare Hollandaise, Watercress

Mackerel, White Crab, Leek Velouté, Roasted Courgette & Dill Salad, Pine Nut & Pistachio Crumb (n)

Braised Herefordshire Ox Cheek, Cider & Celeriac Purée, Kale Crisp (a)

Smoked Saddleback Ham Hock Terrine, Tarragon Emulsion, Autumnal Dressed Pickled Walnut & Apple Salad, Lincoln's Inn Sourdough (n)



Add a little something....

Pre-dinner chef's choice canapés

£10.50 per person

Pre-dinner premium snacks

£8.00 per person

Fine Dining Menu

Minimum 30 persons

Mains

Please select 1 starter, 1 main, 1 dessert.

Salt Baked British Kohlrabi, Potato Rosti, Roasted Foraged Maitake Mushroom, Praline & Broccoli Purée, Mustard Sauce (ve)(n)

Hand Rolled Gnocchi, Caramelised Cauliflower Purée, Charred Hispi & Baby Courgette, Parsley Pistou (v)

North Atlantic Cod, Butternut Squash Velouté, White Bean Ragu, Samphire, Tartare Hollandaise & Potato Puffs

Herefordshire Beef Fillet, Black Truffle Mash Potato, Braised Ox Cheek, King Oyster Mushroom, Black Garlic & Chive Sandy Carrot, Courgette, Bone Marrow Beef Sauce (£8.00 Supplement)

Free Range Suffolk Chicken, Potato Rosti, Chicken Thigh Kiev, Jerusalem Artichoke Purée, French Beans & Charred Corn, Peppercorn Sauce

Launceston Lamb Rump, Braised Shoulder Bon Bon, Potato Fondant, Carrot Purée, Buttered Savoy Cabbage, Jus (a)

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



Fine Dining Menu

Minimum 30 persons

Sweets

Please select 1 starter, 1 main, 1 dessert.

Smoked Chocolate Delice, Autumnal Spiced Blackberry Compote, Buckwheat Tuile (ve)

Kentish Apple Tatin, Salted Caramel Ice Cream, Cinnamon Crumble

Pumpkin & Maple Sponge, Candied Pecan Cheesecake Cream, Crispy Granola (ve)

Poached Blackberry, Winter Berry Madeleine sponge, Cinnamon Ice Cream, Crispy Puff

Warm Sticky Toffee Pudding, Bailey Ice Cream, Brandy Snap

Quince Yoghurt Dome, Confit Ginger Sable, Pear Sorbet, Crispy Tuile



Add a little something...

Cheese Board

£13.00 per person

Served portions of 10, minimum 30 guests

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

Evening Reception Menu

Minimum 50 portions per choice required

Substantial canapés

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|---------------|--|-------------------|
| One choice | | £9.00 per person |
| Two choices | | £17.00 per person |
| Three choices | | £24.00 per person |

Braised Beef-shin Slider, Brioche Bun, Kimchee Slaw

Pork Shoulder Bun, Dijon Mustard & Apple Slaw, Popped Crackling

Lincoln's Inn Fried Buttermilk Chicken, Brioche Bun, Truffle Mayo, Cheese, Pickled Red Cabbage

Battered Haddock Goujons, Skin on Rosemary Fries, Tartare Sauce, Lemon

Montreal Spiced Portobello Mushroom 'Steak', Brioche Bun, Cheese, Avocado, Red Onion, Tomato & Lettuce [\(v\)](#) [\(ve available\)](#)

Crispy Mozzarella, Skin on Rosemary Fries, Tomato & Chilli Relish [\(v\)](#)





Champagne & Sparkling Wine

Champagne

Lincoln's Inn Champagne, Jean Comyn Brut, NV £57.00

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 £67.00

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 £33.00

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.

Greyfriars Cuvee, Surrey, England, NV £46.00

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.

Greyfriars Blanc de Blanc 2015, Surrey, England £54.00

An incredibly well-made wine with 100% Chardonnay grapes. You'll get peach, lemon peel, orchard fruit on the palate and enveloping buttery aromas, tight bubbles and bright acidity. A perfect aperitif.

Greyfriars Sparkling Rose NV £48.00

A delicate pale colour, with aromas of summer berries and a fresh fruity palate.

This exceptional wine is beautifully balanced, made from 100% Pinot Noir. The perfect aperitif!



White Wine

Ponte Pietra, Trebbiano Garganega, Verona, Italy, 2023 £25.75

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 £28.50

Ripe citrus and apple flavours with a refreshing crisp finish

Il Narratore Pinot Grigio, Veneto, Italy 2021 £27.50

A lovely, clean, fresh and crisp Pinot Grigio with delicious purity of flavour, excellent balance and delicate almond flavour on the finish

Roche de Belanne, Marsanne/Viognier, Languedoc, France 2022 £28.00

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

Pinot Blanc, Stopham Estate, Southern England 2022 £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 2022 £32.50

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



White Wine

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|---|--------|
| Mâcon-Villages, Jean-Christophe Perraud, Burgundy, France, 2022 <i>Elegant and expressive. Vibrant notes of white flowers, fresh citrus and apricot fruit are balanced by lively acidity and a persistent, refreshing finish</i> | £44.00 |
| Les Belles Vignes, Sancerre, Fournier Pere et Fils, Loire, France 2021 <i>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</i> | £54.00 |
| Chablis Jean Collet, Burgundy, France 2022 <i>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</i> | £46.50 |
| Amalaya, Calchaquí Valley, Salta, Torrontés/Riesling, Argentina 2023 <i>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</i> | £31.00 |
| Turning Heads Sauvignon Blanc, Marlborough, New Zealand 2022 <i>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</i> | £30.50 |
| Hautes Collines Viognier, Château La Verrerie, Southern Rhône, France 2022 <i>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</i> | £48.00 |



White Wine

'Lugarara' Gavi di Gavi , La Giustiniana, Piemonte, Italy 2023

£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

Vinabade Albarino, Rias Baixas, Galicia, Spain 2022

£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 Hunawehr, Alsace, France 2022

£41.00

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 2019

£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 2022

£30.00

Crisp refreshing Provence rose full of delicious raspberry and peach.

Ponte Pietra, Pinot Grigio Rosato, Veneto, Italy 2023

£28.00

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 2023 £25.75

Corvina is the grape used to make Valpolicella, one of the region's specialities, which is harmoniously blended here with Merlot to gives 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 2021 £31.00

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 £28.00

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 2022 £28.00

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 £37.00

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

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| Organic Côtes-du-Rhône , Famille Perrin 'Nature', Southern Rhône, France 2021 <i>Medium garnet colour, with bright red reflections. The nose shows macerated cherries, spices, liquorice. The mouth is full bodied, with lots of fruit & ends with a great freshness. The tannins are elegant and fleshy.</i> | £34.00 |
| Aconcagua Pinot Noir, Montes Alpha, Aconcagua Valley, Chile 2021 <i>A soft, silky Chilean Pinot Noir with perfumes of ripe cherries & raspberries offset by white pepper, savoury peppers & a touch of violets on the finish.</i> | £36.00 |
| Azabache, Rioja, Crianza, Spain 2020 <i>This excellent Rioja is well balanced with a soft seductive character typical of the Tempranillo, Garnacha & Mazuelo grapes. Made to emphasise the fruit characteristics with a subtle hint of toasty, smoke & vanilla notes gained from one year in American oak barrels and matured for 6 months in the bottle before release.</i> | £28.50 |
| James Bryant Hill, Zinfandel, Scheid Vineyards, Central Coast, 2019 <i>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.</i> | £33.00 |
| Château du Puy Bonnet, Montagne-Saint-Émilion, Bordeaux, France 2020 <i>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.</i> | £35.00 |
| Chateau d'Anielle, St. Emilion Grand Cru, Bordeaux, France 2015 <i>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.</i> | £50.00 |



Red Wine

Bourgogne Pinot Noir, Organic, Pascal Bouchard, Burgundy, France 2020

£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.



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 (25ml measure) £4.50

Smirnoff Vodka

Gordon's Gin

Famous Grouse Whisky

Light Rum, Dark Rum

Cognac VS

Jack Daniels No. 7

Deluxe Spirits (25ml measure) £5.50

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

Peroni £6.00

Brewdog Punk IPA £6.00

Curious Apple Cider £6.00

Heineken 0% alcohol £5.00



Drinks menu

Water, Soft Drinks & Juices

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| Bottled Still & Sparkling Mineral Water | £5.00 750ml |
| Orange, Apple, or Cranberry Juice | £12.00 litre jug |
| Tomato Juice | £3.50 200ml |
| Coca Cola & Diet Coca Cola | £3.50 200ml |
| Fever-Tree Premium Lemonade | £3.00 200ml |
| Fever-Tree Light Tonic Water | £3.00 200ml |
| Fever-Tree Indian Tonic Water | £3.00 200ml |
| Fever-Tree Ginger Ale | £3.00 200ml |
| Sparkling Elderflower (Elderflower Cordial & Sparkling Mineral Water) | £12.00 litre jug |



Cocktail menu

Aperol Spritz

£9.50

Prosecco, Aperol, Soda water

Pimms

£9.50

Pimms, Lemonade, Fresh Fruit

Hugo

£9.50

Prosecco, Elderflower liqueur, Seltzer, Lime, Mint

London Mule

£11.00

Gin, Ginger Beer, Lime Juice

Margarita

£11.00

Tequila, Triple sec, Lime juice

Espresso Martini

£11.00

Espresso, Coffee liqueur, Vodka

Negroni

£11.00

Gin, Vermouth rosso, Campari

Cosmopolitan

£11.00

Vodka, Cointreau, Cranberry juice, lime juice

Old Fashioned

£11.00

Bourbon, Sugar, Bitters



The Honourable Society of
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Mocktail menu

Served in 1 Litre Jugs

Cucumber, Basil & Lemon £17.50
Cucumber Syrup, Lemon, Soda, Basil

Pomegranate & Elderflower £17.50
Pomegranate Cordial, Elderflower Cordial, Soda

Ginger & Lemon Grass £17.50
Ginger Cordial, Lemongrass Cordial, Ginger Beer, Lime

Lycée Lemonade £17.50
Lychee Juice, Lemonade, Lemon, Lychee

Pineapple Mint Cooler £17.50
Pineapple Juice, Lime Juice, Soda Water, Mint

Cranberry Lemonade £17.50
Cranberry Juice, Lemonade, Lime

Raspberry & Soda Fizz £17.50
Raspberry Puree, Soda, Mint, Fresh Raspberry

Cranberry, Ginger & Elderflower £17.50
Cranberry Juice, Ginger Beer, Lemon Juice, Elderflower, Mint



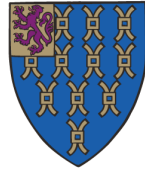
Corkage Charges

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 Lincoln's Inn 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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