

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 guest departs, our dedicated teams will ensure the success of your event. Their personable and professional approach guarantees your guests will leave with a memorable experience.

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

We work with you to ensure that 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

10 – 158 delegates

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| Trio of pastries (v) | £3.50 |
| Passion Fruit Pannacotta, Compressed Mango/Pineapple, Coconut Yoghurt, Lime Meringue (ve) (gf) | £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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| Two Farmers Crisps, Salted Pretzels, Rosemary Sea Salt Peanuts (<i>portions of 10, min 20 guests</i>) | £2.50 |
| Freshly Cut Seasonal Fruit with Lime & Mint | £4.50 |
| Fresh Seasonal Whole Fruit Bowl (<i>served in portions of 10, minimum 20 guests</i>) | £2.00 |
| Polenta Cake, Orange Marmalade, Cream & Pistachio (n) | £6.00 |
| Selection of Cake Bites (v) | £4.50 |
| Peanut Banana Oat Energy Bar | £4.00 |
| Mango & Coconut Flapjack Bites | £3.00 |
| Vegan Chocolate Brownie (ve) | £4.00 |
| Raspberry & White Chocolate Chip Cookies | £4.00 |
| Scone, Strawberry Jam, Clotted Cream | £4.50 |



The Honourable Society of
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(v) Vegetarian (ve) vegan (n) contains nuts



Lunch

10 – 60 delegates

Sandwich lunch

£19.00

Selection of Sandwiches with Chef's Choice Fillings (1.5 rounds pp)

Served with Two Farmers Crisps, Seasonal Fruit Bowl & Mini Cake Bites

Why not add...

£4.50 per person

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

Sweet Potato & Harissa Hummus, Spring Crudities (v)

Cumberland Sausage Roll Served Red Onion Relish

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

Peanut Banana Oat Energy Bar

Apple Bischoff Cookies

Quiche Of The Day Served With Sticky Fig Chutney

£5.50 per person

Seasonal Salad

Dessert of the Day



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(v) Vegetarian (ve) vegan



Beverages

| | |
|--|--------|
| Tea & Coffee (<i>per serving</i>) | £3.00 |
| Tea, Coffee & Farmhouse Biscuits (<i>per serving</i>) | £4.75 |
| Still / Sparkling Bottled Water (<i>per 75cl</i>) | £5.00 |
| Juices - Orange, Apple, Tomato (<i>per litre jug</i>) | £12.00 |
| Coca Cola & Diet Coca Cola (<i>200ml</i>) | £3.50 |
| Sparkling Elderflower (<i>per litre jug</i>) | £12.00 |
| <i>(Elderflower Cordial & Sparkling Mineral Water)</i> | |



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 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 dinner, please speak to
our events team.*



Day Delegate Rate Package

(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 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:

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

| | | | |
|------------------------------------|--------|--------|--------------------|
| 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...

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

Cold

Whipped Goats Cheese, Seeded Granola, Yorkshire Rhubarb (v)

Pea Panna Cotta Tart, Fresh English Peas, Lemon (ve)

Cured Tuna Tartare, Siracha, Cucumber

Asian Crab Salad Croustades, Avocado Purée

Sweet Chilli Chicken, Rice Cake, Crispy Shallots & Chicken Skin

Smoked Duck & Hoisin Puffs, Spring Onion

Hot

Aubergine, Siracha Smoked Tofu, Sesame & Cucumber (ve)

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

Crumbed Smoked Haddock, Curry Emulsion, Pickled Cucumber & Dill

Braised Herefordshire Ox Cheek Arancini, Cep Emulsion

Shorrocks Lancashire Bomb Cheddar & Truffle Toasties, Marmite Mayo (v)

Slow Cooked Confit Lamb Shoulder Croqueta, Gremolata Emulsion

Sweet

Orange Curd Choux, Orange Marmalade (v)

Vegan Grue Chocolate Fudgy, Caramel Mousse (ve) (gf)

Strawberry, Yoghurt & Cream Almond Macaron (n) (v)

Reception Menu

Snacks

£2.50 per person

Reception Dry Snack Selection

Portions of 10, minimum 30 guests

Kettle Crisps, Salted Pretzels, Rosemary Sea Salt Peanuts

Premium reception snacks (please choose four items)

£8.00 per person

Portions of 10, minimum 30 guests

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)



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| 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...

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

Cold

Whipped Goats Cheese, Seeded Granola, Yorkshire Rhubarb (v)

Pea Panna Cotta Tartelette, Spring Peas & Lemon (ve)

Cured Tuna Tartare, Siracha, Cucumber

Brixham White Crab & Citrus Souffle, Apple Ketchup

Sweet Chilli Chicken, Rice Cake, Crispy Shallots & Chicken Skin

Smoked Duck & Hoisin Puffs, Spring Onion

Hot

Aubergine, Siracha Smoked Tofu, Sesame & Cucumber (ve)

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

Crumbed Smoked Haddock, Curry Emulsion, Pickled Cucumber & Dill

Braised Herefordshire Ox Cheek Arancini, Cep Emulsion

Shorrocks Lancashire Bomb Cheddar & Truffle Toasties, Marmite Mayo (v)

Slow Cooked Confit Lamb Shoulder Croqueta, Gremolata Emulsion

Sweet

Orange Curd Choux, Orange Marmalade (v)

Vegan Grue Chocolate Fudgy, Caramel Mousse (ve) (gf)

Strawberry, Yoghurt & Cream Almond Macaron (n) (v)

We suggest a minimum of 4 bowl food choices per person

| | | | | |
|------------|--------|--|-------------|--------|
| 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

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 (v) (n)

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

Hot

Braised Ox Cheek, Chips & Peppercorn Sauce

Pulled BBQ Pork, Cabbage Slaw, Brioche Bun

Mini Breaded Fish & Chips with Tartare Sauce

Pan Fried Salmon, Cannellini & Chorizo Stew

Truffle And Cauliflower Mac & Cheese (v)

Spiced Chickpea and Lentil Curry, Rice, Coriander & Poppadom (ve)

Sweet

Raspberry Pistachio Crème Brulee (n) (gf) (v)

Leche Flan, Lime Compressed Strawberry (gf) (v)

Dark Chocolate Orange Mousse, Orange Lemon Fruit Salad (ve) (gf)

Conference Pear & Ginger Upside Down Cake, Butterscotch Sauce, Brandy Snap (v)





Fine Dining Menu

Minimum 30 persons

Three Courses £62.50 per person

Starters

Please select 1 starter, 1 main, 1 dessert.

Spring Grumolo, Sussex Blue Cheese, Pear William, Blood Orange, Sourdough Croutons & Candied Pecan Nut (v) (n)

Hand Rolled Cavatelli, Delica Pumpkin, Purple Sprouting Broccoli, Wild Garlic & Pine Nut Pistou (v) (vegan option available)

Slow Roasted "Beef Tomato" Hand Rolled Trofie Pasta, Parmesan Sauce, Bresaola & Basil

Lincolns Inn Smoked Mackerel, Dressed Baby Jersey Royals, Fennel Seed Mayo & Pickled Kohlrabi

Citrus & Elderflower Cured Scottish Salmon, Buttermilk, Cucumber Dressing, Granola Crumb & Spring Leaves

Crispy Wild Garlic Chicken & Burnt Butter Hollandaise, Wye Valley Asparagus, Spring Soft Pistou

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.

Handrolled Gnocchi, English Beetroot, House Ricotta, Tardivo, Black Truffle Honey Dressing, Roasted Hazelnuts (v)(n)

Roasted White Onion, Wye Valley Asparagus, Risotto, Pea Shoots & Spring Onion Oil (ve)

Scottish Salmon Fillet, Pickled Cucumber Garden Peas, Dressed Hasselback Pink Fur Potato & Keta Caviar Citrus Butter Sauce

28-Day Aged Surrey Beef Fillet, Truffle Mash Potato, Asparagus, Glazed Carrot, Bone Marrow Sauce (£8.00 supplement)

Launceston Lamb Rump, Lamb Shoulder Goats Cheese & Almond Croquette, Courgette, Potato Rosti, Pea & Yoghurt Mousse, Lamb Sauce

Suffolk Chicken Breast, Confit Chicken Leg Croquette, Hash Brown, Spring Greens & Tarragon Cream Sauce

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.

Coconut Pannacotta, Roasted Pineapple, Dark Chocolate Soil, Coconut Flakes (ve) (gf)

Frosted Yorkshire Rhubarb Honey Yogurt Delice (vegan option available)

Peanut Banoffee, Crispy Puff, Fudge Crumb (v)

Sicilian Lemon Bavaois, Earl Grey Cream, Basil gel, Poppy Seed Tuile (v)

Hazelnut Gianduja Caramel Slice, Kalamansi Jelly (n)

Pistachio Strawberry Sphere, Pistachio Nougatine, Strawberry Coulis (n) (gf) (v)



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) (vegan option available)

Crispy Mozzarella, Skin on Rosemary Fries, Tomato & Chilli Relish (v)





Champagnes of Distinction

This diverse selection of excellently made Champagnes offers a journey from the bright & zingy to the complex & fully rich. We offer them all at great value, so that you may choose the perfect style for your occasion.

The Cuvées

Champagne Devaux, Coeur de Nature (bio-organic)

£67.50

This expressive Blanc de Noir is Devaux's first fully certified organic Champagne. With a low dosage of 5g/l, it retains a zingy freshness. 30% are from reserve wines, this cuvée is aged for five years, two of which are aged on the lees. The grapes are solely picked from the Côte des Bar. This wine cements Devaux's position as one of the front runners of sustainable viticulture. Eric Label, Chef de Cave of Krug, refers to Devaux as "The Krug of the Côte des Bar."

Champagne Charles Heidsieck, Brut Réserve

£67.50

This special Champagne is a firm favourite at the Inn. A full & beautifully complex cuvée with an incredible 50% reserve wine. 10% of which is aged in old Burgundy oak barrels to further deepen its complexity. 40% in equal measure Chardonnay & Pinot Noir. This cuvée is elegant beyond its years, with roasted notes & brioche aromas. The persistent tight bubbles show signs of a long maturing process. Hands down, an incredible journey for the taste buds.

Champagne Louis Roederer, Collection 245

£67.50

This cuvée is the vanguard of the collection approach, which captures the essence of the year's harvest in the blend, whilst still not entirely made of one vintage. The 245th blend takes advantage of great 2020 harvest, with grapes only from Roederer's estate. 41% Chardonnay & equal measure of Pinot Noir & Meunier, 45% of the blend is from their perpetual reserve. 10% is then aged in oak, making a crisp well-structured ripe and intense Champagne.

Champagne Pol Roger, Réserve Brut

£67.50

This renowned house produces elegant & refined brut reserves, made of equal parts of the three champagne grapes. They use 25% reserve wines to ensure consistency & style. Four years of aging in the cellars produce a harmonious & pleasant freshness, long lasting aromas of both fruity & spicy notes. Most notably Winston Churchills' favourite tipple!

Champagne Lanson, Le Blanc de Blancs

£67.50

With Chardonnays selected from 15 Crus, including 9 Grand Crus & Premier Crus & with the wine aging for 4 years, this cuvée has developed complexity & vibrancy. 40% of the wine is from reserves, giving fullness & balance. Marzipan, dried fruits & woody hints are noted on the palate. A touch of chalkiness gives way to a saline, delicate & pure finish. This cuvée is delicate yet complex.

Champagne Taittinger, Brut Réserve

£67.50

Synonymous with quality, prestige & elegance, this is a delicately balanced cuvée enjoyed around the world. 40% Chardonnay & 60% Pinot Noir & Meunier, this brut reserve has been aged for three years. It delivers aromas of brioche, white flowers, peach and vanilla pod. Taittinger offers consistency in every bottle, every year.



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 £34.00

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 £51.00

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, 2024 £26.00

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 NV £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 2023 £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

Valençay, Sébastien Vaillant, Loire, France 2023 £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



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White Wine

Mâcon-Villages, Jean-Christophe Perraud, Burgundy, France, 2023 £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

Les Belles Vignes, Sancerre, Fournier Pere et Fils, Loire, France 2021 £54.00

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 2023 £47.00

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 2023 £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

Turning Heads Sauvignon Blanc, Marlborough, New Zealand 2023 £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 2022 £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



White Wine

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

£37.00

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

£37.00

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 2023

£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 2020

£50.00

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 2023

£32.50

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 £26.00

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 £28.00

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 2022 £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, 2023 £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 £29.50

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, 2022 £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 2022 <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> | £36.00 |
| Aconcagua Pinot Noir, Montes Alpha, Aconcagua Valley, Chile 2022 <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> | £37.00 |
| Azabache, Rioja, Crianza, Spain 2021 <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> | £29.00 |
| James Bryant Hill, Zinfandel, Scheid Vineyards, Central Coast, 2020 <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 |
| Chateau Jean Faux, Les Sources, Bordeaux, France, 2020 <i>Located on the right bank, South-West slopes of Bordeaux, overlooking St Émilion and Castillon, Chateau Jean Faux, Les Sources, is a real find! Certified Bio Dynamic since 2011, the Chateau's mostly Merlot vintage is ripe with red fruit followed by more spicy and leathery notes and a warm and gentle finish. A pleasure to drink with roast meats, grilled fish and pasta dishes.</i> | £38.00 |
| Bourgogne Pinot Noir, Organic, Pascal Bouchard, Burgundy, France 2020 <i>Extremely fruity nose, evocative of strawberry, blackcurrant and mild spices. A well-balanced, mineral wine with good vivacity.</i> | £48.00 |



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

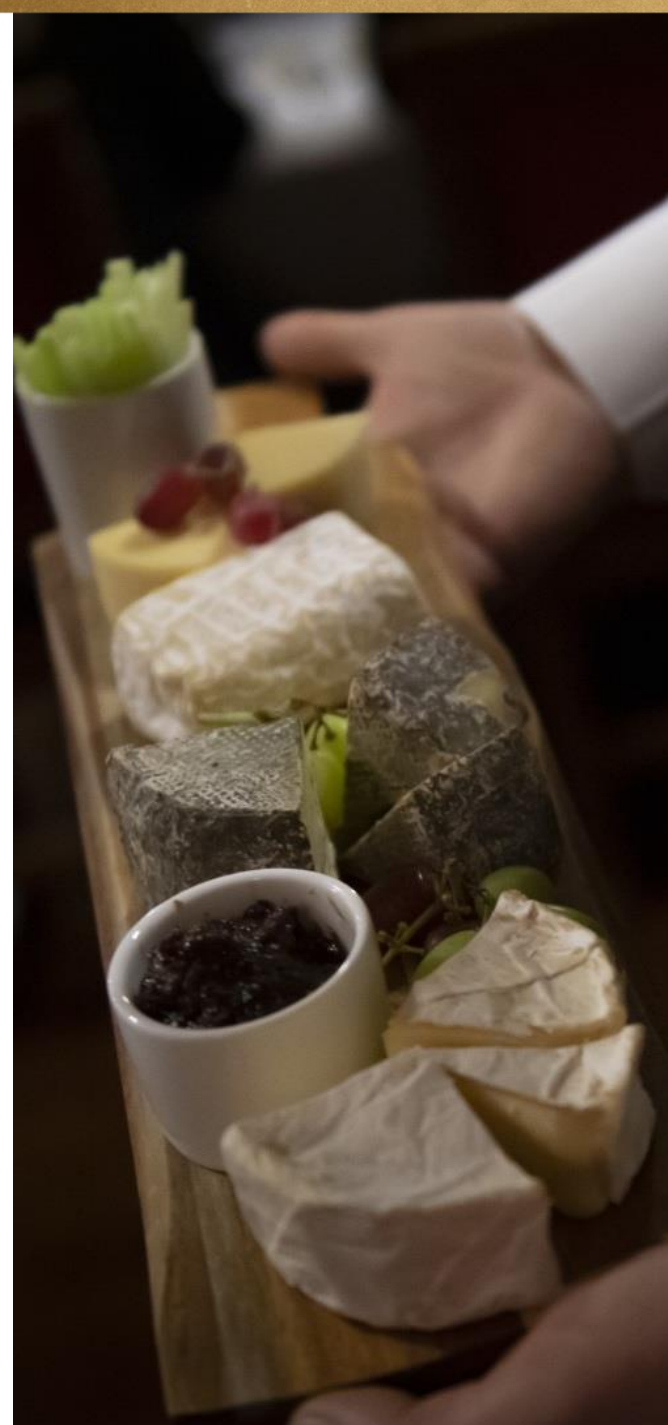
£35.00

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



The Honourable Society of
Lincoln's Inn



Drinks menu

Water, Soft Drinks & Juices

| | |
|--|------------------|
| 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

Available for pre-orders, a maximum of two cocktails to be chosen. Minimum orders of 50 apply.

| | | | |
|--|--------|---|--------|
| Aperol Spritz <i>Prosecco, Aperol, Soda water</i> | £9.50 | Espresso Martini <i>Espresso, Coffee liqueur, Vodka</i> | £11.00 |
| Pimms <i>Pimms, Lemonade, Fresh Fruit</i> | £9.50 | Negroni <i>Gin, Vermouth rosso, Campari</i> | £11.00 |
| Hugo <i>Prosecco, Elderflower liqueur, Seltzer, Lime, Mint</i> | £9.50 | Cosmopolitan <i>Vodka, Cointreau, Cranberry juice, lime juice</i> | £11.00 |
| London Mule <i>Gin, Ginger Beer, Lime Juice</i> | £11.00 | Old Fashioned <i>Bourbon, Sugar, Bitters</i> | £11.00 |
| Margarita <i>Tequila, Triple sec, Lime juice</i> | £11.00 | | |

*Available for pre-orders only. Cocktails not available on a card bar.



The Honourable Society of
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Mocktail menu

Served in 1 Litre Jugs

| | |
|---|--------|
| Cucumber, Basil & Lemon Cucumber Syrup, Lemon, Soda, Basil | £17.50 |
| Pomegranate & Elderflower Pomegranate Cordial, Elderflower Cordial, Soda | £17.50 |
| Ginger & Lemon Grass Ginger Cordial, Lemongrass Cordial, Ginger Beer, Lime | £17.50 |
| Lycée Lemonade Lychee Juice, Lemonade, Lemon, Lychee | £17.50 |
| Pineapple Mint Cooler Pineapple Juice, Lime Juice, Soda Water, Mint | £17.50 |
| Cranberry Lemonade Cranberry Juice, Lemonade, Lime | £17.50 |
| Raspberry & Soda Fizz Raspberry Puree, Soda, Mint, Fresh Raspberry | £17.50 |
| Cranberry, Ginger & Elderflower Cranberry Juice, Ginger Beer, Lemon Juice, Elderflower, Mint | £17.50 |



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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