

Spring Menu



The Honourable Society of
Lincoln's Inn



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.

EXCEPTIONAL **IN-HOUSE** CATERING, ROOTED IN TRADITION AND DRIVEN BY INNOVATION.

At Lincoln's Inn, food and service are at the heart of every event. Our award-winning in-house team delivers consistently high standards across events of all kinds: from black-tie galas and corporate receptions to private celebrations and weddings. With a retained team of chefs, planners, and service professionals, we offer a seamless and personal experience at every stage.



SILVER

BEST HISTORIC VENUE



WINNER

**BEST IN-HOUSE
CATERER**

BRONZE

**BEST HISTORIC VENUE
OR LIVERY HALL –
OVER 300 ATTENDEES
RECEPTION STYLE**

Most Versatile Venue
(up to 1200 theatre style)

“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 & Catering Award Judges

Breakfast

Trio of pastries (v)	£3.50
Winter Berry Compote, Maple Yoghurt, 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

Two Farmers Crisps, Salted Pretzels, Rosemary Sea Salt Peanuts (ve)(n) (served portions of 10, minimum 20 guests)	£2.50
Freshly Cut Seasonal Fruit with Lime & Mint (ve)	£4.50
Fresh Seasonal Whole Fruit Bowl (served portions of 10, minimum 20 guests)	£2.00
Banana, Dates, Chia Seed Oaty Bar (ve)	£4.00
Mango & Coconut Flapjack Bites (v)	£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 (v)	£4.50

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



Lunch

10 to 60 delegates

Sandwich lunch

£21.00

Selection of Sandwiches with Chef's Choice Fillings
Served with Two Farmers Crisps, Seasonal Fruit Bowl & Mini Cake Bites

Why not add...

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

£4.50

Sweet Potato & Harissa Hummus, Spring Crudities (v)

Cumberland Sausage Roll Served Red Onion Relish

Vegan Sausage Roll Served With Red Onion Relish (ve)

Hand raised Individual Pork Pie Served With Picnic Pickles

Vegetable Samosas, Mango Chutney (v)

A Selection of Mini Cake Bites (v)/(ve)

Scone, Strawberry Jam, Clotted Cream (v)

Peanut Banana Oat Energy Bar (n)(v)

Apple Bischoff Cookies (v)

Quiche Of The Day Served With Sticky Fig Chutney (v)

£5.50

Seasonal Salad (v)/(ve)

Dessert of the Day (v)

Beverages

Tea & Coffee (per serving)

£3.00

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

£4.75

Still / Sparkling Bottled Water (per 75cl)

£5.00

Juices – Orange or Apple (per litre jug)

£12.00

Selection of Soft Drinks from (per 200ml)

£3.00



(v) vegetarian (ve) vegan (n) contains nuts

All pricings listed are excluding VAT. Charges are per person, per serving.



Lunch

Two Course Fork Buffet Lunch
(available for 61-158 delegates)

£37.00

Sample Menus

Coconut Crusted Line Caught Haddock
with Green Chilli & Ginger Sauce

Baked Sweet Potato Wedges with
Oregano & Feta (v)

Green Beans with Confit Shallot (v)

Creamed Sweetcorn (v)

Artisan Bread Rolls & Whipped Butter (v)

Vanilla Crème Brûlée (v)

Aubergine Parmigiana,
Beef Tomato Carpaccio, Basil Dressing (v)

Skin on French Fries (ve)

Sauteed Courgettes (ve)

Roasted Spiced Cauliflower (ve)

Artisan Bread Rolls & Whipped Butter (v)

Chocolate & Hazelnut Verrine (n)(v)



*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

60 to 158 delegates

Day Delegate Package Inclusions

Conference Facilities

Room hire from 09:00 to 17:00, access for organiser at 08:00

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:

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.*



Reception Snacks

Minimum 30 persons

Snacks £2.50

Reception Dry Snack Selection

(served portions of 10, minimum 30 guests)

Two Farmers Crisps, Salted Pretzels, Rosemary Sea Salt Peanuts (ve)(n)

Premium reception snacks £8.00

(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 (v)

French Rosemary Almonds (ve)

Lincoln's Inn Pork Scratching's

Goats' Cheese Popcorn (v)

Truffled Popcorn with Olive Oil & Truffle Salt (v)

Indulgent Chocolate Orange Nut Mixture (v) (n)





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)	£11.25		
6 canapés	£25.50		Chef choice £22.50
8 canapés	£34.00		Chef choice £30.00
10 canapés	£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

Heritage Tomato Tart, Basil Emulsion, Balsamic Pearls (ve)

Whipped Goats Cheese, Broad Bean & Garden Pea Filo Tart, Lemon (v)

Cured Tuna And Watermelon Tartare, Won Ton Tartlet, Caviar, Wasabi Emulsion

Cornish White Crab Meat, Cucumber Cup, Avocado, Lemon Mayo (gf)

Chicken Caesar, Ficelle Croute, Baby Gem, Shaved Parmesan

Lincoln's Inn Smoked Ox Tongue, Parmesan Seeded Cracker, Wild Garlic Emulsion, Crispy Capers

Hot

Cheddar & Truffle Toasties, Pickle Onion Mayonnaise (v)

Charred Pineapple, Crispy Smoked Tofu, Katsu Emulsion (ve) (can be made gf)

Beetroot & Cauliflower Latkas, Coriander Chutney, Saffron Mayonnaise (ve) (gf)

Breaded Haddock, Chip, Minted Pea Crush, Lemon & Caper Aioli

Braised Herefordshire Ox Cheek Arancini, Tarragon Emulsion (can be made gf)

Char Sui Pork Belly Tartlet, Spring Onion, Sesame Mayo, Sweet & Salted Chilli Peanuts

Sweet

Orange Curd Choux, Orange Marmalade (v)

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

Peach & Coconut Macaroon (ve)

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 (gf)

Prosciutto, Honey Roasted Peaches & Rocket (gf)

Hot Smoked Salmon, Crème Fraiche, Watercress, Orange (gf)

Scallops, Strawberries, Balsamic & Basil (gf)

Roasted Walnut Waldorf Salad (n, v, gf)

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

Hot

Braised Ox Cheek, Chips & Peppercorn Sauce (gf)

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

Coconut Pannacotta, Lime Chilly Marinated Pineapple, Strawberry Caviar, Oreo Biscuit Crumb (gf, ve)

Chocolate Whipped Ganache, Raspberry Marmalade, Biscuit Crumb, Cacao Nibs Tuile

Leche Flan, Lime Compressed Strawberry (gf)

Pistachio Fig Delice, White Chocolate Tuile (n)



Fine Dining Menu

Minimum 30 persons

£67.00 per person

Starters

Please select 1 starter, 1 main, 1 dessert.

Warm Pea Velouté, Mint Espuma, Garden Pea Salad (v)

Hand rolled Cavatelli, Grilled Zucchini, Wild Garlic and Roasted Nut Pistou (can be made vegan)

Slow Cooked 'Beef Tomato', Baby Gnocchi, Parmesan Mousseline, Basil Pistou

Crispy Free Range Chicken Leg, Poached Burford Buff, Burnt Butter Hollandaise, Grilled Wye Valley Asparagus

Kombu Cured Salmon, Elderflower Pickled Cucumber, Smoked Mussels and Sesame Emulsion, Buttermilk and Sea Herbs

Dressed South Coast Crab, Octopus and Radish Carpaccio, Baby Jersey Royals, Citrus Mayonnaise

Our chefs will produce an alternative starter for anyone with dietary requirements.

Add a little something....

Pre-dinner chef's choice canapés £11.25 per person

Pre-dinner premium snacks £8.00 per person



(v) vegetarian (ve) vegan (n) contains nuts

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Fine Dining Menu

Minimum 30 persons

Mains

Please select 1 starter, 1 main, 1 dessert.

Toasted Sesame Spaetzle, Soy Butter Glazed Carrot, Pickled Carrot, Hispi Cabbage, Cashew Praline & Miso Cream (v)

Roasted Cauliflower, Grilled Grelot, White Sesame & Dae Pa Emulsion, Hash Brown, Pickled Kohlrabi, Gochujang Mousse, Crispy Cauliflower Leaf (ve)

Pan Roasted Cornish Cod, English Pea & Coco Bean Ragout, Confit Chorizo, Roasted Carrot & White Wine Sauce

Sussex Wagyu Denver Steak, 'Tongue n cheek', Roscoff Onion, Glazed Mustard Carrot, Bone Marrow & Tarragon Sauce (£9.00 supplement)

Roasted Lamb Rump, Confit Pressed Belly, Grilled English Peas & Baby Gem, Potato Mousseline, Potato Crumb & Lamb Sauce

Free Range Chicken, Confit Thigh, Celeriac Puree, Grilled Purple Sprouting Broccoli, Crushed Pink Firs, Café au Lait

Our chefs will produce an alternative main course for anyone with dietary requirements.



Fine Dining Menu

Minimum 30 persons

Sweets

Please select 1 starter, 1 main, 1 dessert.

Coconut Tropical Pavlova, Mango Passion Fruit Lime Compote (gf)

Forced Yorkshire Rhubarb Confit, Maple Mousse , Lemon Sponge (ve) (gf)

Caramel & Pop Corn Milk, Chocolate Delice (gf)

Fromage Frais Mousse, Strawberry Elderflower Compote, Strawberry Veil

White Chocolate Mousse, Wildflower Honey Madeleine Sponge, Bee Pollen Yoghurt Ice Cream

Apricot Almond Clafoutis Tart, Apricot Jam, Almond Tuile, Honeycomb Ice Cream, Tonka Bean Anglaise (n)

Our chefs will produce an alternative dessert for anyone with dietary requirements.



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

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 Mayonnaise, 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)





Wine & drinks

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)

£70.00

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

£70.00

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

£70.00

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

£70.00

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

£70.00

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

£70.00

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 £60.00
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.

Sparkling Wines

Prosecco DOC Spumante Adalina, Friuli Venezia Giulia / Veneto, Italy NV £35.00
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 £40.00
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 £48.00
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 £52.00
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 £55.00
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, 2025 <i>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</i>	£27.50
Sotherton, Chardonnay, South Eastern Australia NV <i>Ripe citrus and apple flavours with a refreshing crisp finish</i>	£29.00
Il Narratore Pinot Grigio, Veneto, Italy 2021 <i>A lovely, clean, fresh and crisp Pinot Grigio with delicious purity of flavour, excellent balance and delicate almond flavour on the finish</i>	£28.50
Roche de Belanne, Marsanne/Viognier, Languedoc, France 2024 <i>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</i>	£29.00
Valençay, Sébastien Vaillant, Loire, France 2024 <i>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</i>	£32.50
Mâcon-Villages, Jean-Christophe Perraud, Burgundy, France, 2024 <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



White Wine

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 2024 £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 2025 £32.50

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 2024 £31.50

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 2023 £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 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



White Wine

Vinabade Albarino, Rias Baixas, Galicia, Spain 2023 £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 Hunawihr, 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 2021 £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 2024 £32.50

Crisp refreshing Provence rose full of delicious raspberry and peach.

Ponte Pietra, Pinot Grigio Rosato, Veneto, Italy 2025 £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 2025 £27.50

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 2023 £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, 2024 £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 2023 £32.50

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 Classico Malbec, Mendoza, Argentina, 2023 £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

Organic Côtes-du-Rhône , Famille Perrin 'Signature', Southern Rhône, France 2023 <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 2023 <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 2022 <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>	£32.00
Château de Fontenille, Cadillac Côtes de Bordeaux, 2022 <i>On the nose, the Cadillac Côtes de Bordeaux offers aromas of black cherry, bramble and sweet spice. The palate is elegant yet full-bodied, with lovely acidity and concentrated flavours, soft ripe tannins and a long, lifted finish.</i>	£45.00
Bourgogne Pinot Noir, Organic, Pascal Bouchard, Burgundy, France 2022 <i>Extremely fruity nose, evocative of strawberry, blackcurrant and mild spices. A well-balanced, mineral wine with good vivacity.</i>	£48.00
Château Patache d'Aux, Médoc Cru Bourgeois, Bordeaux, France, 2027 <i>This wine is deep purple in colour. The nose is bright, with blackberries aromas underlined with hints of liquorice. The palate is structured and supported by smooth tannins. The finish is fresh and long-lasting.</i>	£53.00



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, 2020

£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

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

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

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.





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Lincoln's Inn, London, WC2A 3TL



The Honourable Society of
Lincoln's Inn