

Seasonal Fine Dining Menu – Autumn 2022

Three Courses £52.50 pp

Minimum Thirty Persons

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

All menus are served with artisan bread & butter to start and freshly brewed, fairly traded coffee, speciality teas & petits fours to finish.

Starters

Crispy Herefordshire Beef Shin, Cider & Celeriac Puree, Kale Crisp (A)
Suffolk Chicken & Rabbit Terrine, Piccalilli, Tarragon Emulsion, Sourdough Crisp
Hot Smoked Salmon Fish Cake, Warm Tartare Hollandaise, Watercress
Soused Scottish Mackerel, Buttermilk, Cucumber Relish, Rye Croutons
Pumpkin Filled Raviolo, Autumnal Squash Puree, Sage & Hazelnut Burnt Butter (N) (V)
Beetroot Tart Tatin, Whipped Vegan Feta, Pickled Walnuts, Autumn Leaves (VE) (N)

Mains

Herefordshire Beef Fillet, Braised Cheek, Potato Fondant, Celeriac Puree, Purple Sprouting Broccoli, Beef Sauce (A)
(supplement £5)
Free Range Suffolk Chicken, Truffle Mash Potato, Charred Hispi Cabbage, Wild Mushrooms & Café au Lait (A)
Devonshire Lamb Rump, Braised Shoulder Croquette, Carrot Puree, Buttered Savoy Cabbage, Jus (A)
Tamarind marinated Tempura Aubergine, Red Quinoa, Smoked Tofu Emulsion, Salad of Yellow Courgette & Toasted Cashew Nut (VE) (N)
Pan Seared Gnocchi, Salt Baked Kohlrabi, Caramelised Cauliflower & Miso Puree, Spinach & Crispy Onions (V)
North Atlantic Cod, Butternut Squash Velouté, Fennel, White Bean Ragu & Salsa Verde

If you'd like your vegetarian alternative main course to partner your chosen set main course, our chefs are very happy to offer a bespoke option.

Sweets

Orange Blossom Brioche Pain Perdu, Kumquat Compote, Clotted Cream Ice Cream, Orange Tuile
Peanut Butter Salted Caramel Delice, Vanilla Candied Peanuts Ice Cream, Caramelized Banana (N)
Elderberry Poached Apple, Hazelnut Dark chocolate Ganache, Buttermilk sorbet, Mulled Spiced Gel (N)
Roasted Red Plum, Warm Sticky Toffee Pudding, Bailey Ice cream, Honeycomb Prune Foam
Poached Blackberry, Winter Berry Madeleine sponge, Cinnamon Ice Cream, Arlette
Quince Yogurt Dome, Confit Ginger Sable, Pear Sorbet, Crispy Tuile

Add a little something....

per 10 portions

Cheese Board

£120.00

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

All prices exclusive of VAT.

The above dishes may contain trace nuts. Please ask your event coordinator for any allergens information.

(A – contains alcohol, N – contains nuts, V – suitable for vegetarians, Ve – suitable for vegans)

Menu applicable for events taking place between 1 October 2022 until 28 November 2022 inclusively.

Due to continues challenges with UK food and European food distribution, we may be required to alter our menu offering or substitute ingredients at short notice. Your event coordinator will be in touch if this is the case. We will of course, as usual, take into account any special dietary needs your guests may have. Please be rest assured that any altered dishes, will have the continued high standard of quality and presentation you expect from us is kept.

Events Department, Honourable Society of Lincoln's Inn, London, WC2A 3TL

020 7405 5969 events@lincolnsinn.org.uk

<https://eventvenues.lincolnsinn.org.uk/>