

Seasonal Reception Menu – Autumn 2022

Minimum Thirty Persons

Snacks

per 10 portions

Lincoln's Inn Dry Snack Selection Kettle Chips, Salted Pretzels, Sea Salt Corn Kernels	£16.50
Halkidiki & Kalamata Black Olives	£8.00
Homemade Parmesan Pesto Straws	£10.00
Vegetable Crisps, Black Pepper & Goats' Cheese Popcorn, Sea Salt Corn Kernels, Nocellara Olives	£30.00

Canapés

£3.50 per item per person

We suggest 6 canapé choices per person, per hour.

Cold

Suffolk Chicken & Black Pudding Terrine, Tarragon Emulsion
Roast Herefordshire Sirloin Beef & Shallot Tart, Chive
Sibling Gin Cured Salmon, Blackberry, Lime Crème Fraiche (A)
Smoked Mackerel, Cucumber & Horseradish
Beetroot Relish, Goats' Cheese Mousse, Elderflower Gel, Seeded Tuille (V)
Celeriac, Spring Onion, Radish & Cashew Nut Rice Paper Roll with Soy & Sesame Dip (Ve/N)

Hot

Tankards of Breaded Chicken Tenders, Onion Seed, Black Truffle Mayonnaise
Crispy Beef Shin Arancini, Cep Emulsion
Hand-picked Brixham Crab, Brioche Croque Monsieur
Mini Salmon En Crouete, Parsley emulsion
Beetroot & Cauliflower Latkes, Vegan Curry Mayo (Ve)
Kentish Cheddar & Truffle Sandwiches

Sweet

Apple & Cinnamon Custard Tartlet
Caramel Mascarpone Cream, Roasted Plum Almond Nougatine(N)
Confit Ginger Dark Chocolate Dome
Almond Blackberry Financier, Winter Berry Gel (N)
Cassis Delice, Blackcurrant Compote
Crispy William Pear & 70% Dark Chocolate (Ve)

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

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Bowl Food

£6.75 per item per person

We suggest 4 bowl food choices per person, in conjunction with 4-5 canapé choices.

Cold

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

Smoked Duck Breast, Braised Chicory, Orange, Watercress

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

Charred Mackerel, Beetroot Salsa, Fennel

Roasted Pumpkin, Radicchio, Goats' Curd, Hazelnut Praline, Lovage Pistou (N) (V)

Satay Tofu, Bulgar Wheat, Coriander, Charred Corn, Salted Candied Peanuts (N) (V)

Hot

Braised Beef Short Rib, Sweet Potato Mash, Bone Marrow Jus, Cabbage Crisp (A)

Confit Duck Leg, Braised Red Cabbage, Hoisin, Crispy Pancake (A)

Salmon, Wild Mushroom and Cannellini Bean Stew, Herb

Haddock Goujons, Fries, Tartare sauce, Lemon

Gnocchi, Artichoke and Truffle Puree, Artichoke Crisps (V)

Curried Cauliflower, Parsnip & Chickpea Curry, Coriander Chutney, Bombay Mix (N) (VE)

Sweet

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

Coconut & Orange Polenta Cake, Milk Chocolate Cremeux, Vanilla Yogurt Mousse

Baileys Creme Brûlée (A)

Almond Amaretto & Spiced Biscuit Tiramisu (A/N)

Sticky Toffee Pudding, Toffee Sauce

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

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