

# Sample Fine Dining Menus

## Starters

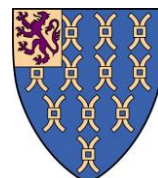
Spring Lamb Terrine, Salsa Verde, Baby Carrot & Black Olive Salad  
Spring Pea, Broad Bean, Lemon & Burrata Salad  
Chicken Liver Parfait & Foie Gras Terrine, Fig, Homemade Brioche  
Smoked Forman's Salmon, Lemon, Shallots & Capers, Buttered Brown Bread  
Crab, Mayonnaise, Avocado, Lemon Gel, Summer Leaves  
Gin & Tonic Salmon, Cucumber, Avocado, Lemon, Watermelon Radish, Rye Bread  
Heritage Tomato & Pickled Strawberry Salad, Tarragon Vinaigrette (Ve)  
Warm Asparagus, Crispy Hen's Egg, Rapeseed Mayonnaise, Sourdough (V)  
Pea & Crème Fraîche Velouté (V)  
Chilled Gazpacho (Ve)  
Smoked Mackerel Rillettes, Pickled Cucumber, Elderberry Jelly & Rye Bread Wafer  
Salad of Marinated Beetroot, Baked Root Vegetables & Balsamic Cream (V)  
Jerusalem Artichoke Soup, Truffle Oil, Chives & Brioche (V)  
Terrine of Guinea Fowl, Pickled Red Cabbage, Winter Leaves  
Braised Pork Cheek, Lentils, Celeriac Purée, Truffle Oil

## Main Courses

Corn fed Chicken Breast & Wild Garlic Kiev, Fondant Potato, Tenderstem Broccoli, Café au Lait  
Roast Launceston Lamb Rump with five Hour Slow Roasted Shoulder, Dauphinoise Potato, Broad Beans, Peas & Redcurrant Jus  
28 day aged British Beef Fillet, Beef Shin Pithivier, Mash, Wilted Spinach, Jus (£5.00 supplement)  
Pork Belly, Grilled Hispi Cabbage, Black Pudding Croquette, Apple Purée, Cider Jus  
Creedy Carver Duck Breast, Duck Leg Boulangère, Braised Chicory, Cherry Purée, Jus  
Free Range Banham Chicken Breast, Mash, Baby Vegetables, Tarragon Cream Sauce  
Salmon Darne, Potato Rosti, Pea & Broad Beans, Chive Butter Sauce  
Roast Fillet of Stone Bass, Coco de Paimpol Bean Stew, Salsa Verde, Clams  
Garlic & Herb Wild Mushrooms, Buttered Chard, Mascarpone Polenta (V)  
Dauphinoise Pithivier, Red Onion Marmalade, Asparagus, Pea Véloute (V)  
Slow Roast Lamb Shank, Buttered Mash, Parsnip, Hazelnut Crumb, Fine Green Beans  
Mushroom Suet Pudding, Winter Greens, Mushroom Cream (V)  
Lincoln's Inn Fish Pie, Fine Green Beans, Tenderstem Broccoli  
Pan Roasted Fillet of Stone Bass, Braised Beans, Mussels, Wilted Chard with Dill & Chive Cream  
Slow Roast Pork Belly, Apple & Vanilla Purée, Cavolo Nero, Mashed Potato, Cider Jus

These are sample menus from our Spring/Summer and Autumn/Winter selection for reference only. Please speak to your event coordinator for menu and prices applicable for your event.

Events Team, Honourable Society of Lincoln's Inn, London, WC2A 3TL  
020 7405 5969 [events@lincolnsinn.org.uk](mailto:events@lincolnsinn.org.uk) <https://eventvenues.lincolnsinn.org.uk/>



## Sweets

Summer Pudding, Crème Fraîche Ice Cream

Deconstructed Banoffee Cheesecake

Lemon Meringue Tart, Lime Marinated Raspberries

Fresh Seasonal Fruit & Bitter Almond Tart, Tahitian Vanilla Gel (N)

Dulce de Leche Cream, Poached Rhubarb, Coconut Dacquoise, Black Cherry Gel (N)

Vanilla Pannacotta, Fresh Mint Poached Canteloupe Melon, Honey Shortbread, Beames de Venise Sorbet

Dark Chocolate & Peanut Butter Fondant, Salted Caramel Ice Cream (N)

Roasted Peaches, Mascarpone Mousse, Pecan & Walnut Ice Cream (N)

Triple Chocolate Sphere, Crispy Shell, Lemon Shortbread (N)

Strawberry Yoghurt Pavlova, Fromage Frais Ice Cream

Apple Tart Fine, Vanilla Ice Cream

Bread & Butter Pudding, Crème Anglaise, Cranberry Confit

Pear & Cinnamon Pudding, Dark Chocolate Sauce, Fromage Frais Ice Cream

Jam Roly Poly, Fig Compôte, Vanilla Pannacotta

Ginger & Orange Brownie, Confit Kumquat, Sweet Cream Cheese

Pear Tarte Tatin, Caramel Sauce, Honeycomb Ice Cream

Vanilla & Rhubarb Mille Feuille, Tangerine Gel, Milk Chocolate Ice Cream

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

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