

# Sample Reception Menus

## Hot & Cold Canapés

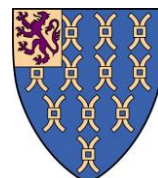
Chicken, Tarragon & Lemon Croustade  
Sesame Macaroon, Foie Gras & Serrano Ham (N)  
Smoked Duck Breast, Cherry Gel & Almond Croustade  
Ham Hock, Mustard Mayonnaise, Onion Crostini  
Smoked Forman's Salmon, Lemon Mascarpone, Brioche  
Seabass Ceviche, Cucumber Cup  
Lime Poached Prawn, Lime Aioli  
Spring Pea, Broad Bean and Ricotta Crostini (V)  
Macerated Summer Cherries with Whipped Feta, Brioche (V)  
Fig Jam, Goats' Cheese, Fig & Fennel Crostini, Agave Syrup (V)  
Shoulder of Launceston Lamb Terrine, Kale Pesto  
Honey and Course Grain Mustard Glazed mini Cumberland Sausages  
Sesame Thai Chicken Sphere, Thai Chilli Dip  
Pork Cheek, Apple Purée, Crackling  
Lamb Kofta Meatball, Turmeric Yoghurt & Coriander  
Crispy Plaice Goujons with Tartare Sauce  
Smoked Haddock & Hazelnut Charcoal Cone  
Truffle & Cheddar Sandwiches (V)  
Summer Squash, Sage & Parmesan Arancini (V)  
Wild Mushroom Tartlet with Garlic & Herb Cheese and Thyme (V)

## Sweet Canapés

Sicilian Lemon Truffle  
Coconut & Chocolate Arancini  
Strawberries & Cream Macaroon (N)  
Caramelised Pecan & Dark Chocolate Brownie, Dolce de Leche Cream  
Key Lime Meringue Tart  
Salted Caramel Choux  
Chocolate & Gianduja Tart (N)  
Blood Orange Miroir  
Macadamia Financier (N)  
Seasonal Fresh Fruit Tart

These are sample menus from our Spring/Summer and Autumn/Winter menus 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/>



## Hot & Cold Bowl Food

Chicken Caesar Salad

Fillet of 28 day Dry Aged Beef, Parmesan and Rocket

Heritage Tomato and Burrata Salad, Basil *(vegetarian option available with Mozzarella to replace Burrata)*

Prosciutto, Honey Roasted Peaches & Rocket

Grilled Line Caught Tuna Niçoise

Stone Bass Ceviche

Asparagus, Quail's Egg, Parmesan Wafer (V)

Raw Kale & Apple Salad, Candied Pecan Nuts, Summer Leaves (V)(N)

Waldorf Salad (V)(N)

Greek Salad (V)

Steak, Chips & Bearnaise Sauce

Spring Lamb Shepherd's Pie

Slow Cooked Shortrib of Beef & Cabbage Slaw in a Brioche Bun

Ham Hock, Pearl Barley Broth

Moroccan Spiced Lamb, Almond & Apricot Cous Cous, Tzatziki (N)

Beef Meatballs, Mash, Tomato Ragu

Mini Breaded Fish & Chips, Tartare Sauce

Pan Fried Sea Bass, Cannellini & Chorizo Stew

Truffle 'Mac & Cheese' (V)

Spring Pea Risotto (V)

## Sweet Bowl Food

Tahitian Vanilla Pannacotta, Mixed Berry Compôte

Strawberry 'Bon Bon'

Deconstructed Mango Cheesecake

Passion Fruit Crème Brûlée

Mixed Fruit Salad, Vanilla Syrup

Blueberry Eton Mess

Baked Yoghurt, Poached Rhubarb, Confit Blood Orange

Orange Floating Island

Apple, Banana & Hazelnut Crumble

Speculoos Amaretto Tiramisu (N)

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