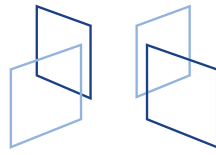


The Lincoln Centre

Menu Selection





BREAKFAST

EARLY / MID MORNING BREAK

Bite Size Croissants
and Pastries
Tea and Coffee

TEAM BREAKFAST

Bacon, Egg or Sausage Rolls
Fruit Skewers

FRESH FRUIT JUICE BAR

A selection of:

Carrot Juice

Beetroot Juice

Apple & Ginger Juice

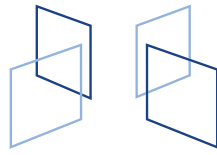
TEAM BREAKFAST SPECIAL

Bacon, Egg or Sausage Rolls
Smoked Salmon and
Cream Cheese Bagels
Greek Yoghurt,
Granola & Honey
Fruit Skewers

FINGER STYLE BREAKFAST BUFFET

Smoked Salmon & Cream
Cheese Bagels with Lemon
& Black Pepper
Crushed Avocado with
Heritage Tomatoes &
Quail's Eggs on Toasted Rye
Assorted Mini
Danish Pastries
Frittata of Bacon &
Chestnut Mushroom with
Comte Cheese
Fresh Seasonal Fruit
Salad in Pots
Granola Bars
Fruit Smoothie Shots
Tea & Coffee

—————
Minimum order x 20



FINGER BUFFET

With our finger buffet menus each item is carefully crafted so it can be eaten in a few bites without any cutlery needed, thus allowing your guests to eat informally while continuing to network

CLASSIC FINGER STYLE BUFFET

Roast Beef served on Toasted Wholemeal Croute with Horseradish Cream, Chives & Watercress

Duck Croquettes with a Herb & Seed Mustard Mayonnaise

Bruschetta of Roast Pepper & Caper, Basil & Rocket (V)

Indian Spiced Chicken in Brik Pastry with Raita

Spinach & Feta Filo Pastries with Pine Nuts (V)

Butternut Squash, Roast Red Onions, Spinach & Goat's Cheese (V)

Asian Marinated Salmon with Wasabi Cream

Leek & Cheddar Tarts (V)

Selection of

Banoffee Pie Tarts 50%

Fresh Fruit Skewers 50%

THE LINCOLN FINGER STYLE BUFFET

Crispy Duck Spring Roll with Lime & Chilli Dressing

Smoked Mackerel Pate, Pickled Fennel & Herbs on toasted Ciabatta

Rice Paper Roll with Shredded Beef & Crispy Vegetables

Mozzarella coated in Golden Breadcrumbs, Herbs & Red Pesto Dip (V)

Asparagus wrapped in Iberian Ham with a Balsamic Vinegar Syrup (V)

Crispy Za'atar Chicken served in a Baby Gem Leaf, Pomegranate, Mint & Coriander Yoghurt.

Goats Cheese and Roast Pepper Tart (V)

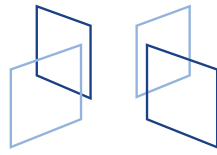
Garlic, Lemon & Thyme Prawn with black & green olive Tapenade

Selection of

Flavoured Macaroons 50%

Raspberry & Almond Tart with Chantilly Cream 50%

Minimum order x 15



FINGER BUFFET

At The Lincoln Centre we believe in sustainability:

Using organic, Rainforest Alliance certified coffee beans

Using Fairtrade and Organic teas and herbal teas, as well as organic milk

Serving Belu bottled water (which is a non-profit organisation that gives all proceeds to WaterAid and is 100% carbon neutral)

Using locally sourced, seasonal ingredients whenever possible

Employing waste reduction targets which include recycling all glass, plastic and cans

THE INTERNATIONAL FINGER STYLE BUFFET

Pan-fried Sea Bass with a Green Caper Sauce, served on Olive Wafer

Squid Risotto Cakes with a Garlic & Saffron Mayonnaise

Wild Mushroom & Parmesan Galette (V)

Moroccan Chicken Skewers with Sumac & Mint Yoghurt

Parma Ham Croquette with Roast Tomato & Garlic Sauce

Roast Beef & Rocket with Horseradish Cream in a Wrap

Spiced Red Lentil, Sweet Potato & Spinach Samosas with a Mango Chutney Dip (V)

Root Vegetable Fritters with Tomato Salsa (V)

Selection of

Treacle Tarts & Crème Fraiche 50%

Fresh Fruit Skewers 50%

THE NEW WORLD FINGER STYLE BUFFET

Artichoke, Spinach & Cheddar Tartlet (V)

Mandarin Duck Rice Paper Rolls

Onion & Cauliflower Bhaji with a Cucumber & Mint Raita (V)

Salt Cod Fritters with Sauce Remoulade

Butternut Squash & Goat's Cheese Galette with Pumpkin Seeds (V)

Prawn & Avocado Cocktail on Spoons

Chicken & Ham Ballotine topped with Asparagus & Pesto on Toasted Focaccia

Poached Crayfish with Shredded Lettuce & Saffron Mayonnaise in a Shot Glass

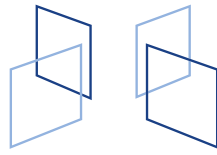
Platter

Selection of

Chocolate & Salted Caramel Cream Profiteroles 50%

Fresh Fruit Skewers 50%

Minimum order x 15



WORKING SANDWICH LUNCH

Our signature sandwich menus have been designed by our chefs for business lunches, allowing you to eat during a meeting with as little disruption as possible

SANDWICH FILLINGS

Please select four Sandwich Fillings

A selection of sandwiches on speciality flour-dusted mini baguettes

Ham and Emmental Cheese

Tuna, Lettuce, Tomato & Mayonnaise

Smoked Salmon, Cream Cheese & Capers

Chicken Breast, Lettuce, Tomato, Wholegrain Dijon Mustard

Egg, Lettuce & Cream Cheese (V)

Mozzarella, Tomato, Pesto & Olive Oil (V)

Prawns, Lettuce, & Mayonnaise

FINGER FOOD

A selection of all of these Finger Food will be served

Brie and Sunblush Tomato Quiche (V)

Prawn with Chilli Marinade

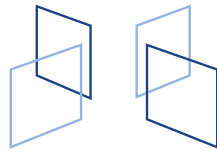
Chicken with Dijon Mustard,

Semi-sundried Tomatoes, Mozzarella & Gherkin (V)

PUDDING

Seasonal Fruit Skewers

1 – 20 people



CITY SANDWICH LUNCH

Please chose one item from each of the following boxes

SANDWICH FILLINGS **(SELECT THREE FILLINGS)**

Sandwich Fillings in Artisan Bread Collection

To include Wraps, Mini Rolls, Bruschetta's,
Bagels

Coronation Chicken with Iceberg Lettuce

Parma Ham & Rocket Salad, Sun blush
Tomatoes & Pesto

Tuna Niçoise with French Beans, Egg, Cherry
Tomatoes, Olives & Gem Lettuce

Roasted Red Onion & Marinated Haloumi
with Grilled Red Pepper

Rare Roast Beef with Watercress & Horseradish

Smoked Salmon, Cream Cheese & Cucumber

Brie with Spinach & Grilled Courgette

Poached Salmon & Cucumber with
Lemon Mayonnaise

Ham & Dijon Mustard with Rocket & Tomato

Mozzarella & Avocado with Pesto

Salt Beef Bagel with Seed Mustard & Mache
Lettuce, Pickled Gherkins

Sumac Roasted Aubergine with Falafel &
Tomato

Hummus in Pitta Bread

Tandoori Chicken, Mint Yoghurt & Iceberg

Farmhouse Cheese & Spiced Pickle

Prawn & Lemon Mayonnaise with Cos Lettuce

Roast Turkey, Glazed Red Onions & Seed
Mustard Mayonnaise with Frisée Salad

INDIVIDUAL QUICHES **(SELECT ONE OF THE FOLLOWING)**

Mushroom, Spinach & Parmesan

Feta Cheese, Sun blushed Tomato & Basil

Quiche Lorraine

Potato, Leek & Cheddar Tart

Salmon & Gremolata Tart

Roast Balsamic Red Onions & Goat's Cheese Tart

FINGER FOOD **(SELECT ONE OF THE FOLLOWING)**

Beef, Rosemary & Garlic Skewers with a
Chimichurri Sauce

Vegetable Samosa with Mint Yoghurt

Lemon & Garlic Prawns with Sweet Chilli Sauce

Carrot Falafel with Roast Red Pepper & Tahini
Dip

Chicken Satay Skewers

Asparagus wrapped in Crispy Parma Ham with
Parmesan & a Smoked Paprika Dip

DESSERTS **(SELECT ONE OF THE FOLLOWING)**

Fresh Fruit Skewers

Chocolate Squares

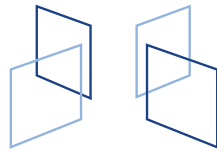
Lemon Drizzle Cake

Raspberry Chocolate Truffle Cake

Apple & Blackberry Crumble Tart with Whipped
Cream

Strawberry & Blueberry Bakewell Tart with
Clotted Cream

Minimum order x 21



COLD FORK BUFFET

Set Menus

ALDWYCH

Paprika Baked Chicken
with Chorizo Rice and Sour
Cream Dressing

Poached Seafood
Medley with Coconut
and Thai Spices and
Shredded Daikon

Potato, Lemon and
Caper Salad with
Yoghurt Dressing (V)

Summer Leaves, Baby
Tomato and Pecorino
Salad (V)

Marinated Roasted
Vegetable Platter (V)

—
Selection of Fine
British Cheeses

Apricot and Almond Tart
with Amaretto Cream

Assorted Breads and Butter

KINGSWAY

Tuna Nicoise

Rare Roast Sirloin of Beef
with Lambs Lettuce and a
Mustard Dressing

Angel Hair Pasta and
Artichoke and Pea
Salad (V)

Tomato, Avocado and
Mozzarella Salad with
Basil Oil (V)

Wild Rocket Salad with
Bread Croutons (V)

—
Selection of Fine
British Cheeses

White Chocolate Tiramisu
with Espresso Sauce

Assorted Breads and Butter

STRAND

Moroccan Spiced Lamb
with Saffron Couscous
and Chickpeas

Smoked Salmon and
Dill Tart with Citrus
Prawn Salad

French Beans, Pea and
Cucumber Salad with
Spiced Walnuts (V)

Watercress, Pear and Goats
Cheese Salad (V)

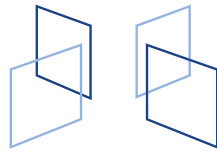
Grilled Asparagus and
Roasted Fennel Salad (V)

—
Selection of Fine
British Cheeses

Chocolate Mousse in
Espresso Cup

Assorted Breads and Butter

—
Minimum order x 15



CANAPÉS

Please choose 7 savoury items & 1 sweet

LINCOLN

Savoury Canapés

Rare Roast Beef Mini
Yorkshire pudding
with Watercress &
Horseradish Cream

Serrano Ham, Caramelised
Fig & Dolcelatte Skewers

Chargrilled Hoisin Duck
Pancake with Spring
Onions & Cucumber

Classic Chicken Satay
Skewers with Crunchy
Peanut Dip

Spanish Potato Tortilla with
Chorizo & Piquillo Peppers

Chicken and Zucchini
Skewers with Lemon
& Rosemary

Salmon with Pistachio
Skewers with Dill Pistou

King Prawns Skewers with
Bloody Mary Mayonnaise

Beetroot Cured Salmon
with Lemon & Caper
Butter on Pumpnickel

Mini Tuna Burger with
Pickled Ginger, Wasabi
Mayonnaise & Rocket

Crayfish Tails & Lime-
Coriander Guacamole in
New Potatoes

Seared Tuna or Salmon
Nicoise Salad

Baby New Potatoes,
Roast Artichokes, English
Asparagus, Baby Carrots &
Quail's Eggs Salad (V)

Spinach Feta & Oven
Dried Tomato Tartlet (V)

Vietnamese Rice Paper Roll
with Tamarind Dip (V)

Watermelon Cup with Feta,
Olive & Pine Nuts (V)

Soft Poached Quail's Egg
with Trio of Salt (Celery,
Maldon & Dukkah) (V)

Broccoli, Haloumi &
Sage Frittata (V)

Wild Mushroom & Cep
Tartlet with Parmesan
Crackling (V)

Chick Pea & Coriander
Falafel with Mint
Tzatziki (V)

Watermelon, Bocconcini,
Cherry Tomato &
Basil Kebab (V)

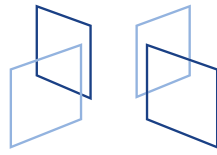
Sweet Canapés

Lemon Meringue Pie
Coconut Lime and Passion
Fruit Tartlet

Mini Pavlova with Berries
and Vanilla Cream

Pistachio and
Chocolate Delight

Minimum order x 50



NIBBLES

If you don't want to go for extensive canapés our nibbles provide a good alternative, crudités, cheese straws and nuts are served alongside your drinks

COCKTAIL NIBBLES

Wasabi Spiced Nuts

Roasted Chick Peas
flavoured with Olive Oil
& Sea Salt

Crudités with a Selection
of Dips

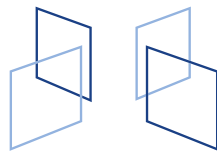
Selection of Stuffed and
Pitted Olives Marinated in
Olive Oil and Fresh Herbs

Cheese Straws

CHEESE PLATTER

A Selection of fine English
and Continental Cheeses
served with Crusty Bread,
Water Biscuits, Celery
and Grapes.

Minimum order x 50



SALADS

The salad lunch is served in individual bowls, accompanied by a selection of bread and the appropriate dressing to match your salad. The selection of salads is dependent upon numbers so please speak to one of the team before choosing

Combining seasonal produce with an emphasis on lean proteins and wholegrains, our healthy salad lunches are designed by our chefs to keep your energies up and avoid late-afternoon tiredness. Plus, you don't have to be completely good, you can choose fruit skewers or a small pudding for afters to satisfy your sweet tooth too

CLASSIC CHICKEN CAESAR

Chicken Caesar Salad with Corn Fed Chicken, Baby Gem, Anchovies, Parmesan Croutons and Quail's Eggs served with a Caesar Dressing

TUSCAN CHICKEN SALAD

Chargrilled Chicken with Lemon and Rosemary, Courgette Ribbons, Parmesan Shavings, Pine Nuts and Pesto Dressing

DUCK SALAD

Breast of Duck with Avocado, Mango and Mizuna leaves, Chilli, Spring Onions, served with Yuzu Dressing

SALMON SALAD

Grilled Salmon with Quail's Eggs, Mange Tout and Cherry Tomatoes

TIGER PRAWNS SALAD

Grilled Tiger Prawns with White Radish, Pickled Ginger Bean Sprouts and Cucumber, Red Chard Leaves with Vietnamese Dressing

TUNA NICOISE

Tuna served with Quail's Eggs, French Beans, Vine Tomatoes, New Potatoes, Olives and Anchovies

LAMB SALAD

Giant Couscous with Moroccan Spiced Rump of Lamb, Coriander Rocket and Minted Yoghurt Dressing

GOAT'S CHEESE (V)

Goat's Cheese, Lambs Lettuce, sun dried Tomatoes, Avocado with toasted Almonds and Sweet Balsamic dressing

HALOUMI SALAD (V)

Halouimi Salad with Orzo Pasta, Roasted Yellow Courgettes, Aubergines and Radicchio with Harissa Dressing

SUPER QUINOA (V)

Quinoa, Broad Bean, Pumpkin Seeds, Nigella Seeds, Roasted Red Peppers, Herbs with Lemon and Olive Oil dressing

PUDDINGS

Choose 1 item

Fruit Skewers

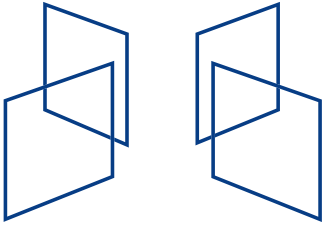
Chocolate Squares

Coffee and Walnut Cake

Apricot & Mascarpone Tart

Lemon Drizzle Cake

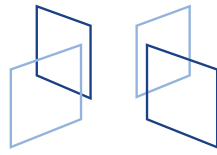
10 minimum – 20 maximum



The Lincoln Centre

Wine List





WINE LIST

All wines listed are subject to availability; should a stated vintage not be available, the next available vintage will be served. A more comprehensive wine list is available on request

CHAMPAGNE & SPARKLING WINES

Champagne NV Brut
Beaumont des Crayères

Prosecco Superiore
Conegliano Valdobbiadene
Rivani

WHITE WINE

Les Vendanges du
Domaine Rougie,
Viognier 2015

RED WINE

Chateau d'Angles
Classique Rouge,
La Clape 2011

BAR LIST

Belu Spring Sparkling
and Still Mineral Water
(per bottle)

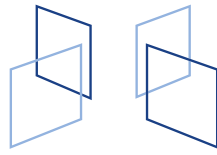
Fresh Orange or
Pomegranate Juice
(per litre)

Fresh Fruit Juice Bar
(per person)

Coke/Diet Coke/Mixers

Beer: Beck's

Fire Fly



PLEASE LET US KNOW IF YOU HAVE ANY SPECIAL REQUESTS OR DIETARY REQUIREMENTS AND OUR CHEFS WILL BE DELIGHTED TO SUGGEST ITEMS TAILORED FOR YOU. EQUALLY SHOULD YOU NEED TO AVOID CERTAIN INGREDIENTS BECAUSE OF AN ALLERGY PLEASE DO LET US KNOW.

Contact: Rupert Cavenagh-Mainwaring,
or any member of the team

The Lincoln Centre

Tel: +44 020 7936 1300

