

*The Honourable Society of*  
**Lincoln's Inn**



# Food & drink at The Honourable Society of Lincoln's Inn

From the moment you arrive, until the last guests depart, our dedicated teams will ensure your events success. Their personable and professional approach guarantees your guests will enjoy memorable experiences and lasting impressions of your time at the Inn.

Our culinary team create vibrant dishes with detail and precision. Their flair for flavour and presentation is evident in everything they do.

Creatively and attentively, we will work with you to ensure the vision of your event becomes a reality.



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**Lincoln's Inn**









# Reception Menu

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*Minimum 30 persons*

## Snacks

£2.00 per person

Reception Dry Snack Selection

*(served portions of 10, minimum 30 guests)*

Kettle Crisps, Salted Pretzels, Rosemary Sea Salt Peanuts

## Premium reception snacks

£8.00 per person

*(served portions of 10, minimum 30 guests)*

*Please choose four items which will be served across poseur tables*

Halkidiki & Kalamata Black Olives [\(ve\)](#)

Green Olives Lemon & Oregano [\(ve\)](#)

Homemade Kentish Cheddar & Marmite Straws

French Rosemary Almonds [\(ve\)](#)

Homemade Pork Scratchings

Goats' Cheese Popcorn

Truffled Popcorn With Olive Oil & Truffle Salt

Indulgent Chocolate Orange Nut Mixture [\(v\)](#)



# Canapés

Minimum 30 persons

*Our canapés are perfect for drinks receptions or pre-dinner reception. Priced per person, per canapé.*

Pre dinner chef choice canapés (3)	£10.50		
6 canapés	£24.00		Chef choice £21.00
8 canapés	£32.00		Chef choice £28.00
10 canapés	£40.00		Chef choice £35.00
Additional	£4.00		Chef choice £3.50

*Add a little something...*

Lincoln's Inn Dry Snack Selection	£2.00 per person
Choice of four premium snacks	£8.00 per person

## Cold

Organic English Beetroot, Pickled Celeriac, Tapioca Crisp & Kentish Apple Miso Gel (ve)

Goats' Cheese Bon Bon, Flaked Almond, Puffed Wild Rice & Walnut Ketchup (n)(v)

Lincoln's Inn Gin Cured Salmon, Blackberry, Lime Crème Fraîche (a)

Smoked Mackerel, Cucumber & Horseradish, Red Vein Sorel

Satay Chicken Curried Crispy Cone, Peanut Butter Emulsion, Salted Candied Peanut Crumb (n)

Herefordshire Beef Sirloin, Black Truffle, Smoked Tomato Ketchup & Parsley Potato Puffs

## Hot

Cumin Spiced Crispy Chickpea 'Tofu' Coriander Chutney & Siracha Dressing (ve)

Kentish Cheddar & Truffle Sandwiches (v)

Hand Picked Brixham Crab, Choux Bun

Mini Salmon En Croûte, Parsley Emulsion

Tankards of Breaded Chicken Tenders, Onion Seed, Smoked Paprika Mayo

Crispy Beef Shin Arancini, Cep Emulsion, Parmesan

## Sweet

Apple & Cinnamon Custard Tartlet

Almond Blackberry Financier, Winter Berry Gel (n)

Fig Foam, Vegan Custard & Crunchy Hazelnut (n)

# Bowl Food

Minimum 30 persons

*We suggest a minimum of 4 bowl food choices per person*

4 bowls	£28.00		Chef choice	£27.00
5 bowls	£35.00		Chef choice	£33.75
6 bowls	£42.00		Chef choice	£40.50
Additional	£7.00		Chef choice	£6.75

*Add a little something...*

Dry Snack Selection	£2.00 per person
Choice of four premium snacks	£8.00 per person
3 chef choice canapes	£10.50 per person

## Cold

Roasted Pumpkin, Radicchio, Goats' Curd, Hazelnut Praline, Lovage Pistou (n) (v)

Satay Tofu, Bulgar Wheat, Coriander, Charred Corn, Salted Candied Peanuts (n) (v)

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

Charred Mackerel, Beetroot Salsa, Fennel & Pine Nut

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

Smoked Duck Breast, Braised Chicory, Orange, Watercress

## Hot

Gnocchi, Artichoke & Truffle Puree, Artichoke Crisps (ve)

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

Salmon, Wild Mushroom & Cannellini Bean Stew, Herb

Haddock Goujons, Fries, Tartare Sauce, Lemon

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

Confit Duck Leg, Braised Red Cabbage, Hoisin, Crispy Pancake

## Sweet

Baileys Crème Brûlée (a)

Sticky Toffee Pudding, Toffee Sauce

Almond Amaretto & Spiced Biscuit Tiramisu (a)(n)

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

Coconut & Orange Polenta Cake, Milk Chocolate Crèmeux, Vanilla Yoghurt Mousse

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





# Seasonal Fine Dining Menu

Three Courses £59.50 per person

*Minimum 30 persons*

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

## Starters

Roasted Jerusalem Artichoke, Cannellini Bean Ragù, Cauliflower Velouté, Herb Pistou & Toasted Flaked Almonds (ve)(n)

Pumpkin Filled Ravioli, Autumnal Squash Purée, Sage & Hazelnut Burnt Butter (v)(n)

Hot Smoked Salmon Fish Cake, Warm Tartare Hollandaise, Watercress

Charred Mackerel Fillet, Brixham White Crab Meat, Samphire, Celeriac Velouté & Sourdough Croutons

Braised Herefordshire Ox Cheek, Cider & Celeriac Purée, Kale Crisp (a)

Smoked Ham Hock & Kentish Cheddar Croquette, Piccalilli, Autumnal Dressed Pickled Walnut & Apple Salad (n)

### *Add a little something....*

Pre-dinner chef's choice canapés £10.50 per person

Pre-dinner premium snacks £8.00 per person

*Please advise your dietary requirements. Our chefs will ensure that alternative menus are created in line with your guests' dietary requirements.*



(v) Vegetarian (ve) vegan (n) contains nuts





# Seasonal Fine Dining Menu

*Minimum 30 persons*

## Mains

Salt Baked British Kohlrabi, Potato Rosti, Roasted Foraged Maitake Mushroom, Praline & Broccoli Purée, Mustard Sauce (ve)(n)

Hand Rolled Gnocchi, Caramelised Cauliflower Purée, Charred Hispi & Baby Courgette, Parsley Pistou (v)

North Atlantic Cod, Butternut Squash Velouté, White Bean Ragu, Samphire, Tartare Hollandaise & Potato Puffs (a)

Herefordshire Beef Fillet, Braised Cheek, Dauphinoise Potato, Celeriac Purée, Purple Sprouting Broccoli, Beef Sauce (£7.00 Supplement)

Free Range Suffolk Chicken, Truffle Mash Potato, Charred Hispi Cabbage, Wild Mushrooms, Café Au Lait (a)

Launceston Lamb Rump, Braised Shoulder Bon Bon, Potato Fondant, Carrot Purée, Buttered Savoy Cabbage, Jus (a)

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# Seasonal Fine Dining Menu

*Minimum 30 persons*

## Sweets

Orange Blossom Brioche Pain Perdu, Kumquat Compôte, Clotted Cream Ice Cream, Orange Tuile

Peanut Butter Salted Caramel Delice, Vanilla Candied Peanuts Ice Cream, Caramelised Banana (n)

Roasted Red Plum, Warm Sticky Toffee Pudding, Bailey Ice cream

Poached Blackberry, Winter Berry Madeleine sponge, Cinnamon Ice Cream, Crispy Puff

Mandarin White Chocolate Mousse, Hazelnut Sponge, Yuzu Gel, Salted Caramel Ice Cream

Quince Yoghurt Dome, Confit Ginger Sable, Pear Sorbet, Crispy Tuile

*Add a little something...*

### Cheese Board

£12.00 per person

*served portions of 10, minimum 30 guests*

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

*Please advise your dietary requirements. Our chefs will ensure that alternative menus are created in line with your guests' dietary requirements.*





# Evening Reception Menu

Minimum 50 persons

*Minimum 50 portions per choice required*

## Substantial canapés

One choice		£8.00 per person
Two choices		£15.00 per person
Three choices		£21.00 per person

## Posh dogs

One choice with topping selection		£9.00 per person
Two choices with two topping selection		£16.00 per person
Extra toppings		£2.50 per person

*Add a little something...*

Dry Snack Selection	£2.00 per person
Choice of four premium snacks	£7.00 per person
3 chef choice canapés	£10.50 per person

## Substantial canapés

Braised Beef-shin Slider, Brioche Bun, Kimchee Slaw

Pork Shoulder Bun, Dijon Mustard & Apple Slaw, Popped Crackling

Lincoln's Inn Fried Buttermilk Chicken, Brioche Bun, Truffle Mayo, Cheese, Pickled Red Cabbage

Battered Haddock Goujons, Skin on Rosemary Fries, Tartare Sauce, Lemon

Lobster Roll, Hollandaise Sauce, Iceberg Lettuce, Onions & Pickled Radish  
(£8.00 supplement)

Montreal Spiced Portobello Mushroom 'Steak', Brioche Bun, Cheese, Avocado, Red Onion, Tomato & Lettuce (v) (ve available)

Crispy Mozzarella, Skin on Rosemary Fries, Tomato & Chilli Relish (v)

## Posh Dogs

Available with Smoked Beef, Pork, or Vegetarian Sausage (please choose one)

Choose your toppings selection (please choose one):

Fried onion, straw potatoes, chilli cream cheese

Sautéed mushrooms, crispy shallots, smoked paprika mayonnaise

English mustard, Lincoln's Inn ketchup, pickled white cabbage





# Champagne & Sparkling Wine

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## Champagne

Lincoln's Inn Champagne, Jean Comyn Brut, NV

£55.00

*Citrus and apple freshness on the nose. There is depth in the middle with greengage richness, typical of the Chardonnay in the blend. It is an excellent reception drink and perfect apéritif.*

Taittinger, Reims, Champagne, France NV

£65.00

*This is a delicate wine with flavours of fresh fruit and honey. The Brut Réserve, which acquires its maturity during three and four years ageing in the cellar, offers excellent aromatic potential.*

Pol Roger, Epernay, Champagne France NV

£65.00

*Sir Winston Churchill's favourite champagne! The nose has a bouquet of flowers, the palate is a fruit salad of flavours, fine bubbles, with tastes of ripe fruit fresh brioche.*

## Sparkling Wines

Prosecco DOC Spumante Adalina, Friuli Venezia Giulia / Veneto, Italy NV

£32.50

*Straw yellow in colour with a persistent sparkle, pleasant fruity aromas and flavours of citrus and white stone fruit. Great food matches for canapés, fish, shellfish and salads.*

Gratien & Meyer Cremant de Loire Blanc NV, Loire, France NV

£38.00

*The nose is bright, crisp and fresh with lime. The palate at the start is very light and citrus driven. There is mid sweetness with tropical fruits and white peach. The balance of freshness and sweetness makes it a good reception wine but there is enough flavour for food.*

Greyfriars Cuvee, Surrey, England, NV

£42.00

*A classic non-vintage blend of the three traditional "Champagne" varieties aged for two years on its lees.*

Bolney Brut, West Sussex, United Kingdom NV

£50.00

*This wonderful English sparkling wine has creamy, bread and toasty aromas with an elegant and delicate elderflower flavour, the finish is crystal clear with a fine spritz.*



# White Wine

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Ponte Pietra, Trebbiano Garganega, Verona, Italy, 2022 £25.00

*This is a zesty, aromatic wine, with light perfumes of white flowers and a touch of almonds on the nose. On the palate it is fresh and vivacious, with an appealing apple/almond character and a lively, crisp finish*

Sotherton, Chardonnay, South Eastern Australia 2021 £26.50

*Ripe citrus and apple flavours with a refreshing crisp finish*

Il Narratore Pinot Grigio, Veneto, Italy 2021 £27.50

*A lovely, clean, fresh and crisp Pinot Grigio with delicious purity of flavour, excellent balance and delicate almond flavour on the finish*

Roche de Belanne, Marsanne/Viognier, Languedoc, France 2022 £27.50

*A crisp and flavoursome white from the pebble soils of the Languedoc coast near Beziers. On the nose, white flowers, honeysuckle and stone fruits such as apricots create an evocative bouquet, which is followed through on the medium bodied palate with ripe peach and apple flavours which lead to a fresh, zesty finish*

Aresti Chardonnay Reserva 'Cabina 56', Curicó, Chile 2019 £28.50

*Luscious tropical fruit aromas of banana and pineapple combine with delicate vanilla notes from barrel ageing in French Oak. The palate is creamy and complex without losing its freshness or acidity*

Pinot Blanc, Stopham Estate, Southern England 2021 £42.00

*Generous English pinot blanc, packed with pear, Braeburn apple and white-almond notes. The 2021 vintage has added aromatics and wonderfully refreshing acidity, making this the perfect summer sipper*

Valençay, Sébastien Vaillant, Loire, France 2021 £31.00

*This is a very approachable combination of grassy, zesty aromas, ripe citrus fruit and a softer creamier quality finishing with a subtle mineral freshness. A great partner to the region's eponymous goat's cheese*





# White Wine

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<p>Terroir de Nancelles Mâcon-Villages, Jean-Christophe Perraud, Burgundy, France, 2021</p> <p><i>Elegant and expressive. Vibrant notes of white flowers, fresh citrus and apricot fruit are balanced by lively acidity and a persistent, refreshing finish</i></p>	£44.00
<p>Les Belles Vignes, Sancerre, Fournier Pere et Fils, Loire, France 2021</p> <p><i>The nose is sustained and assertive with lemony aromas accompanied by notes of blackcurrant buds. On the palate it's zippy with notes of Lemon Sorbet</i></p>	£39.00
<p>Chablis Jean Collet, Burgundy, France 2020</p> <p><i>This Chablis is wonderfully balanced, a remarkable freshness and minerality that marks it out as classic. Expressive and open with ripe and slightly exotic hints that introduce sappy, plump and nicely mineral flavour</i></p>	£46.50
<p>Amalaya, Calchaquí Valley, Salta, Torrontés/Riesling, Argentina 2022</p> <p><i>This wine is pale yellow in colour with youthful highlights. On the nose, there are intense aromas of floral and citrus which are balanced with a touch of minerality. On the palate, it has a crisp acidity with a long, fruit-driven finish</i></p>	£31.00
<p>Picpoul de Pinet, Les Pins de Camille, Languedoc-Roussillon, France 2022</p> <p><i>A wine made 100% with picpoul, an old Languedoc grape variety that we love for its saline notes of green apple, lemon and orange blossom that flirt with a herbaceous sweetness reminiscent of thyme</i></p>	£27.50
<p>Turning Heads Sauvignon Blanc, Marlborough, New Zealand 2022</p> <p><i>Pale straw in colour, with a bouquet of ripe gooseberries, herb and nettle and the classic tropical fruit. An expressive dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp vibrant acidity to balance a richly textured palate</i></p>	£30.50
<p>Hautes Collines Viognier, Château La Verrerie, Southern Rhône, France 2020</p> <p><i>Bright and clear pale yellow, with expressive notes of apricot and honeysuckle. The palate displays a vibrant freshness balanced by a core of expressive stone fruit culminating in an energetic, saline finish</i></p>	£48.00



## White Wine

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'Lugarara' Gavi di Gavi , La Giustiniana, Piemonte, Italy 2022 £36.00  
*Hands down Gavi di Gavi La Giustiniana 'Lugarara' is one of the best Gavi's available. If you love Pinot Grigio but you are looking for another white wine to fall head over heels in love with, Gavi di Gavi is the wine for you*

Vinabade Albarino, Rias Baixas, Galicia, Spain 2021 £36.00  
*Vinabade Albarino is an aromatic wine, with notes of peach and citrus and a crisp, fresh, saline finish. Perfectly paired for seafood and canapes!*

Riesling Grand Cru 'Rosacker', Cave de Hunawihr, Alsace, France 2021 £39.00  
*This is powerful and aromatic, retaining youthful aromas of lemon and orange peel, peach and white pear. Elegant and well-structured on the palate showcasing typical characteristics of fresh stone fruit flavours and vibrant lime on the finish. A really stunning wine.*

Saint-Véran 'Vieilles Vignes', Domaine Corsin, Burgundy, France 2018 £49.00  
*100% Chardonnay from 40-year-old vines grown in clay and limestone soils. The grapes are hand-harvested and aged for 8 months before the wine is blended and bottled. This full-bodied wine has flavours of white flowers and stone fruit interplay with a subtle vanilla toast undertone.*

## Rosé Wine

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Mas Fleurey Rosé, Cotes de Provence, France 2022 £30.00  
*Crisp refreshing Provence rose full of delicious raspberry and peach. Perfect for a long hot Summers' day!*

Ponte Pietra, Pinot Grigio Rosato, Veneto, Italy 2022 £27.00  
*Pale pink in colour with a lovely perfumed nose with aromas of ripe pear and freshly baked breadcrumb. Full-bodied but still fresh on the palate with a crisp, apple-pear finish.*



# Red Wine

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## Merlot/Corvina, Ponte Pietra, Verona, Italy 2022

£25.00

*Corvina is the grape used to make Valpolicella, one of the region's specialities, which is harmoniously blended here with Merlot to give you a soft and easy drinking wine with a nose full of spiced raspberry fruit. Eager to please, it's brimming over with cherry and cranberry a light drinking Italian from the hill around Verona.*

## Sotherton Shiraz, South Eastern Australia NV

£26.50

*Concentrated plum and blackberry flavours, with a smooth, rounded finish. The perfect pairing for grilled meats and burgers!*

## Valpolicella "Terre di Castelnuovo", del Garda, DOC Valpolicella, Veneto, Italy 2021

£27.50

*A classic Valpolicella with a deep ruby colour and an intense bouquet of red fruits. This wine is velvety on the palate, with soft tannins, spicy notes, and light acidity.*

## Carignan 'Vieilles Vignes', Roche de Belanne Vin de Pays d'Herault France, 2021

£26.50

*The nose has richness and depth of sweet fruit. The palate is a mix of autumn hedgerow fruits, brambles and rosehips. It has plenty of depth and fleshy richness in the middle with black plums and truffles. There are layers of flavour supported by fine well integrated tannins with the finish of sweet fruit, rich with herbal spiciness. The depth of flavour goes well with beef and venison.*

## Cachapoal Valley Merlot, Château Los Boldos, Cachapoal Andes, Chile 2021

£26.00

*Mild ruby in colour, with generous aromas of ripe plum, blackberry and blackcurrant with a hint of dried herbs. On the palate, it is bright and well-balanced with fine-grained tannins, lively acidity, and a soft, elegant finish.*

## Kaiken, Malbec Reserve, Wines Mendoza, Argentina, 2021

£30.00

*The fruit on the nose is sweet and ripe. The palate has the richness of black plums and black truffles. Velvet smooth in the middle with supple rich fruit backed by bitter chocolate. There is a balancing freshness from the underlying bilberries but it fleshes out at the back with a rich finish. The richness of the fruit suits the stronger flavours of beef and venison.*





# Red Wine

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Organic Côtes-du-Rhône , Famille Perrin 'Nature', Southern Rhône, France 2020 £34.00

*Medium garnet colour, with bright red reflections. The nose shows macerated cherries, spices, liquorice. The mouth is full bodied, with lots of fruit & ends with a great freshness. The tannins are elegant and fleshy.*

Aconcagua Pinot Noir, Montes Alpha, Aconcagua Valley, Chile 2021 £36.00

*A soft, silky Chilean Pinot Noir with perfumes of ripe cherries & raspberries offset by white pepper, savoury peppers & a touch of violets on the finish.*

Azabache, Rioja, Crianza, Spain 2019 £28.50

*This excellent Rioja is well balanced with a soft seductive character typical of the Tempranillo, Garnacha & Mazuelo grapes. Made to emphasise the fruit characteristics with a subtle hint of toasty, smoke & vanilla notes gained from one year in American oak barrels and matured for 6 months in the bottle before release.*

James Bryant Hill, Zinfandel, Scheid Vineyards, Central Coast, 2019 £33.00

*Juicy flavours of black cherry and ripe plums round out this easy-drinking, medium-bodied wine. Soft, well integrated tannins unfold into a lingering bright, fresh black fruit finish with just a hint of mocha.*

Château du Puy Bonnet, Montagne-Saint-Émilion, Bordeaux, France 2020 £35.00

*The nose has a mix of black fruits with cassis and fresher bramble. The palate is fleshy with sweet ripe fruit; black plums, black cherries and a hint of chocolate. It is fresher at the back with lots of bilberry. The finish has plenty depth of flavours of rich ripe fruit. Lamb and claret were made for each other; a perfect combination.*

Chateau d'Anielle, St. Emilion Grand Cru, Bordeaux, France 2015 £50.00

*A round fruit-forward red from the excellent 2015 vintage. Made from a classic blend of Merlot & Cabernet Franc, notes of blackberries, cherry & plum combine with cinnamon and subtle toasted oak from 18 months in oak.*



# Red Wine

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Bourgogne Pinot Noir, Organic, Pascal Bouchard, Burgundy, France 2020

£48.00

*Extremely fruity nose, evocative of strawberry, blackcurrant and mild spices. A well-balanced, mineral wine with good vivacity.*

Yohan Lardy, Moulin a Vent Les Michelons, Beaujolais, France 2020

£46.00

*Deep ruby red with red cherry highlights. The nose is a subtle mix of kirsch, blueberry and liquorice. The palate is bright, with fine, supple tannins. Cru Burgundy complexity combined with stunning ripe fruitiness.*

ABecketts Penruddocke's Pinot Noir, Wiltshire, England 2018

£40.00

*100% Pinot Noir with 5 months of ageing in third fill French oak barrels. Bright cherry and bramble fruit on the nose, the palate is laden with red fruit, a soft round structure and a fresh acidity. 2018 was an excellent year for English wine.*



## Sweet Wine

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Les Mingets Chateau Le Juge, Sauternes, France 2019 (37.5cl)

£37.00

*A rich and concentrated dessert wine from Semillon grapes affected by noble rot and matured in oak barrique. It has a concentrated, luscious character, intense flavours of caramelized fruits, pear melon and almond, rounded and balanced by good acidity on the finish.*

## Port

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Dow's Tawny, NV

£35.00

*The nose is fragrant, nutty from the extra time in cask and the start of the palate light and fresh with almonds and dried fruits. The mid palate has both sweetness and smoothness of fuller flavoured red fruits. Giving way to freshness, almonds, hazelnuts and dried fruits then finishing with fragrance and length.*

Graham's LBV, 2017

£40.00

*Produced in the style of Graham's great Vintage Ports, Graham's LBV 2012 has a near opaque purple colour with vibrant aromas of blackberry and dark cherry as well as hints of freshly picked mint. Full-bodied with brambly fruit flavours, this wine shows Graham's signature complexity and elegance in perfect balance.*





# Drinks menu

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House Spirits & Mixer (25ml measure) £7.00

Smirnoff Vodka

Gordon's Gin

Famous Grouse Whisky

Light Rum, Dark Rum

Cognac VS

Jack Daniels No. 7

Deluxe Spirits & Mixer (25ml measure) £9.00

Grey Goose Vodka

Hendricks Gin

Johnnie Walker Black Label 12 year old Blended Whiskey

Laphroaig 10 year old Single Malt Whisky

Remy Martin VSOP Cognac

Lagers / Beers / Ciders

Peroni £5.00

Brewdog Punk IPA £6.00

Curious Apple Cider £6.50



# Drinks menu

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## Water, Soft Drinks & Juices

Bottled Still & Sparkling Mineral Water	£4.00 750ml
Orange Juice, Apple Juice	£10.00 litre jug
Tomato Juice	£2.50 200ml
Cranberry Juice	£10.00 litre jug
Coca Cola & Diet Coca Cola	£2.50 200ml
Lemonade	£2.50 200ml
Soda Water	£2.50 200ml
Tonic & Slimline Tonic Water, Ginger Ale	£2.50 200ml
Sparkling Elderflower <i>(Elderflower Cordial &amp; Sparkling Mineral Water)</i>	£10.00 litre jug



# Corkage Charges

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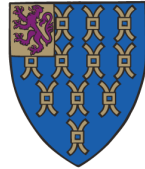
*Should you wish to enjoy your own choice of wine, the Inn allows supply of these for your event and charges on consumption at the rates below.*

Red, White or Rosé Still Wine (75cl)	£19.00
Sparkling Wine, Champagne, Port & Fortified Wine (70cl - 75cl)	£25.00
Beer Barrels (keg/barrel charged at full capacity in multiple pints)	£3.50

*Corkage includes: delivery acceptance to LI prior to event (date and time to be arranged through your event coordinator), storage, chilling down if necessary, glassware and service.*







*The Honourable Society of*  
**Lincoln's Inn**

## Contact the Lincoln's Inn Events Team

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