



Gourmet Dinner
Lincoln's Inn, Great Hall
Friday 25 November 2022

Homemade Sourdough Bread, Whipped Onion Butter ^(V)

Starter

Cornish Cuttlefish Bolognese, Agnolotti, Parmesan

Main

Retired Dairy Cow Sirloin over Kentish Oak Embers,
Tongue 'n' Cheek Potato, Roasted Parsley Root,
Buttered Brassicas, Beetroot Ketchup

Cheese

Bath Soft ^(V)

(Pasteurised Cows' Milk)

Rosary Goats' Cheese ^(V)

(Pasteurised Goats' Milk)

Cropwell Bishop Stilton ^(V)

(Pasteurised Cows' Milk)

Lancashire Crumbly ^(V)

(Unpasteurised Cows' Milk)

Dessert

English Autumn Fruits, Chestnut Cream, Buttermilk Sorbet ^(V)

Homemade Petit Fours

Macaroon with Quince Jam & Caramel Custard ^(V), Mulled Plum Tart Tatin ^(V)

Potato Milk Pannacotta Preserved British Summer Berries ^(V)

Pecan Chocolate Fudge Cake ^{(V) (N)}

^(V) suitable for vegetarians, ^(N) contains nuts,

Please note, the dishes on our menus may contain traces of nuts.

Please notify the front of house manager if you have a severe allergy to any food



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Starter

The Bolney Estate, Lychgate Bacchus, Sussex, England 2021

Main

Three Choirs Vineyards, 'Ravens Hill' Red, Gloucestershire, England, 2018

Cheese

Château Tirecul la Gravière, Les Pins, Monbazillac, France, 2020

Dessert

Vieira De Sousa 10-Year-Old Tawny Port