



## WHITE HART HOTEL



Thank you for your recent enquiry regarding the Wedding Facilities at The White Hart Hotel, Lincoln.

Let me tell you a little more about the hotel. The hotel is situated between the medieval splendor of Lincoln Cathedral and the historic Castle walls. Its long history as a coaching inn can be traced back to 1387 when Richard II visited the city. In 2007, the ground floor of the hotel had a major refurbishment and it now combines classic period features with clean modern lines and bespoke furnishings which make a glamorous, elegant and most of all romantic setting for your Wedding.

Whether you are looking for an intimate Wedding for 10 or for a lively reception for 200, the hotel is able to meet your requirements with its selection of rooms. If you wish to host your civil marriage or partnership ceremony within the hotel, there is a choice of two licensed rooms for you to make your vows.

There are beautiful locations within the hotel and the surrounding area for your photographs, including the hotel's roof terrace, which has spectacular views of the Cathedral as well as a panoramic view over the city to the countryside beyond.

From our first meeting, I will take you through your plans and guide you through your special day, which will include inviting you to a menu tasting for you try our fine cuisine in the hotel's restaurant (subject to conditions). On your Wedding Day, there will also be our Banqueting Manager who will be there to assist your every requirement.

There are many special touches provided to make your Wedding that extra special, which are included in your Wedding package, such as a red carpet on your arrival, a Meet and Greet to welcome you and your guests, a Master of Ceremonies, a silver cake stand and knife, 50% discount for the Bride & Groom on any bedroom and reduced accommodation rates for your guests (subject to availability).

I hope that you will find everything that you need within the hotel, as our priority is to ensure your Wedding Day is both special and memorable. With our vast experience and flexibility we are confident that your Wedding at the White Hart Hotel will be a great success.

Please do not hesitate to contact me to come and have a look around the hotel or for any further information.

Best Wishes

Helen Oates  
Wedding & Events Sales Manager  
01522 563 298



WHITE HART HOTEL



**Bronze Package - £5,000.00**  
**(70 day\* / 120 evening)**

Your Choice of Arrival drink  
3 course meal from Bronze/Silver Menu  
Tea, Coffee & Mints  
Half a Bottle of House Wine (per person)  
Carafes of Iced Water  
Glass of Sparkling Wine for the toast  
Evening Buffet from Menu 1  
Disco  
Honeymoon Suite for 1 night (Bed & Breakfast)  
Ceremony Hire  
Room Hire  
\* £55.00 per person supplement for additional daytime guests

**Silver Package - £6,000.00**  
**(70 day\* / 120 evening)**

Your Choice of Arrival drink  
3 course meal from Bronze/Silver Menu  
Tea, Coffee & Mints  
Half a Bottle of House Wine (Per person)  
Half a Bottle of Mineral Water (Per Person)  
Glass of House Champagne for the toast  
Evening Buffet from Menu 2  
Disco  
Chair Covers  
Floral arrangements for tables  
Honeymoon Suite for 1 night (Bed & Breakfast)  
Ceremony Hire  
Room Hire  
\* £60.00 per person supplement for additional daytime guests

**Gold Package - £7,000.00**  
**(70 day\* / 120 evening)**

Your Choice of Arrival drink  
Canapés 3 bites per person  
3 course meal from Gold Menu  
Tea, Coffee & Mints  
Half a bottle of wine per person (3 Choices available)  
Half a Bottle of Mineral Water (Per Person)  
Glass of House Champagne for the toast  
Evening Buffet from Menu 2  
Disco  
Chair Covers  
Floral arrangements for tables  
Honeymoon Suite for 1 night (Bed & Breakfast)  
Ceremony Hire  
Room Hire  
\* £65.00 per person supplement for additional daytime guests



WHITE HART HOTEL



### **Bronze / Silver Menu\***

**Hot Smoked Salmon** - Beetroot Salad, Horseradish Cream

**Grilled Goats Cheese** - Caramelised Apples, Rocket Salad

**Prawn Cocktail** - Marie Rose Sauce, Wholemeal Bread

**Chicken Liver Parfait** - Sultana & Shallot Confit, Toasted Brioche

**Watermelon and Feta Salad** - Raspberry Vinaigrette & Rocket

**Salad, Pear, Rocket & Parmesan** - Crispy Garlic Croutons & Pine Nuts

**Grilled Asparagus** - Poached Egg Hollandaise Sauce

**Your Choice of Freshly Made Soup** - See below

**Cream of Pea** – Mint Pancakes

**French Onion Soup** – Toasted Gruyere Cheese Croutons (V)

**Leek & Potato Soup** – Crispy Deep Fried Leeks

**Tomato & Basil** – Topped with Croutons

**Parsnip & Apple** – Topped with Croutons

**Seasonal Vegetable** – Topped with Croutons

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**Roast Sirloin of Beef Rolled in Cracked Pepper** – Yorkshire Pudding, Red Wine & Thyme Sauce

**Loin of Lincolnshire Pork** – Classic Sage & Onion Stuffing, Stilton Sauce

**Pork & Leek / Lincolnshire Sausages** – (Garlic) Mash & Red Onion Gravy

**Grilled Salmon** – Caper, Prawn & Artichoke Butter

**Roast Leg of Lamb** – Rosemary, Garlic & Lemon

**Corn Fed Chicken** – Buttered Savoy Cabbage, Madeira Sauce

**Beef Bourguignon** – Creamed Potatoes, Bacon & Button Mushrooms

**Coq au Vin** – Pancetta, Creamed Potato & Red Wine Jus

\* Please note this menu is charged at £25.00 per person, outside of the wedding packages  
Please select one starter, one main and one dessert per booking. Vegetarians and special dietary requirements will be catered for on an individual basis.



WHITE HART HOTEL



## **Bronze / Silver Desserts\***

**Lemon Tart - Red Berry Confit**

**Dark Chocolate Truffle Mousse - Vanilla Bean Cream**

**Pavlova Summer Berries – Vanilla Ice Cream**

**Warm Bramley Apple & Cinnamon Pie - Homemade Vanilla Ice Cream**

**Vanilla & Raspberry Crème Brûlée - Biscotti Biscuit**

**Sticky Toffee Pudding – Vanilla Ice Cream**

**Brioche Bread & Butter Pudding – Vanilla Ice Cream & Crème Anglaise**

**Chocolate Tart – Coffee Custard & Crème Chantilly**

Tea, Coffee & Mints

### **Upgrade**

Why not upgrade your menu to either of the following:

Cheese & Biscuits - £4.50 per person

Afternoon Tea @ The Ritz - £3.00 per person (Battenburg, Victoria Sponge, Earl Grey Jelly & Chocolate Brownie)

Trio of desserts - £3.00 per person (Please select 3 of the above desserts to create your own personal trio of dessert)

\* Please note this menu is charged at £25.00 per person, outside of the wedding packages  
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WHITE HART HOTEL



## **Gold Menu\***

**Roasted Mediterranean Vegetables & Goats Cheese Tart** – Rocket Salad

**Asparagus** – Parma Ham

**Beetroot Cured Salmon** – Dill & Lime Crème Fraiche

**Confit Duck Leg Salad** – Orange & Fig

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**Roast Breast of Goosenagh Chicken** – Celeriac & Truffle Puree Fondant Potato

**Roasted Lamb Rump** – Marjoram Pea Puree & Sauté Potatoes

**Roast Sirloin of Beef** – Roast Potatoes, Wild Mushrooms & Red Wine Jus

**Pan Fried Sea Bass** - Fennel & Onion Compote, Dill & Cream Sauce

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**Rhubarb Crumble** – Vanilla Ice Cream

**Lemon Parfait** – Sesame Tuilles & Griotine Cherries

**Raspberry Tart** – Vanilla Cream & Strawberry Compote

**Cheesecake** (Black Cherry & Kirsch) Cheesecake - Chantilly Cream

Tea, Coffee & Chocolate Truffles

### **Upgrade**

Why not upgrade your menu to either of the following:

Cheese & Biscuits - £4.50 per person

Afternoon Tea @ The Ritz - £1.50 per person

Trio of desserts - £1.50 per person (Please select 3 of the above desserts to create your own personal trio of dessert)

\* Please note this menu is charged at £30.00 per person, outside of the wedding packages  
Please select one starter, one main and one dessert per booking. Vegetarians and special dietary requirements will be catered for on an individual basis.



WHITE HART HOTEL



## **Vegetarian Menu**

**Celeriac Apple Soup** – Thyme Croutons

**Deep Fried Goats Cheese** – Tomato Chutney

**Grilled Asparagus** – Poached Egg Hollandaise Sauce

**Leek & Potato Soup** – Crispy Deep Fried Leeks

**Salad, Pear, Rocket & Parmesan** – Crispy Garlic Croutons & Pine Nuts



**Beetroot Tart & Red Onion Confit** – Rocket Salad

**Swiss Chard & Wild Mushroom Lasagne** – Hazelnut Butter

**Pappardelle, Blue Cheese, Walnuts & Hazelnuts**

**Pumpkin Quiche** – Green Salad & New Potatoes

**Wild Mushroom Risotto** – Parmesan Crisps



WHITE HART HOTEL



**Children's Menu - £15.00 per person\***

**Prawn Cocktail**

**Tomato Soup (V)**

**Garlic Bread - Gruyere Cheese**

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**Corn-fed Chicken Breast** filled with Ham and Gruyere Cheese

**Deep Fried Sole Goujons**

**5oz Grilled Sirloin Steak**

*All above main dishes are accompanied with chips and peas*

**Tagliatelle** – Gruyere Cheese Sauce & Spring Vegetables (V)

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**Ice Creams and Sorbets**

**Chocolate Tart** – Ice Cream

**Fruit Crumble** – Custard or Ice Cream

\* The Above menu is suitable for Children from 2yrs – 11yrs old  
\* Children are also able to have ½ portions of the chosen wedding menu



WHITE HART HOTEL



## Canapés

**Select 3 Canapés @ £6.00 per person**  
(Included in Gold Package)

**Select 4 Canapés @ £8.00 per person**

**Select 5 Canapés @ £10.00 per person**

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Fish & Chips

Bangers & Mash – Caramelised Onion

Toad in the Hole – Onion Relish

Goujons of Lemon Sole - Tartare Sauce

Posh Pasties – Onion Relish (V)

Duck Spring Rolls

Vegetable Samosas (V)

Salmon and Haddock Fishcakes

King Prawn Kebabs

Deep Fried Goats Cheese Olive Tapenade (V)

Seared Tuna Tomato Salsam

Smoked Scottish Salmon - Lemon Crème Fraiche

Chicken Liver Parfait - Red Onion Marmalade

Roast Beef - Horseradish Cream

Welsh Rarebit (V)

Crab and Prawn Cocktail

Bruschetta Provençal Vegetables (V)

Mini Beef Burgers - Tomato Chutney

Goats Cheese Beetroot Red Onion Tart (V)



WHITE HART HOTEL



## **Finger Buffet – Menu 1**

Selection of Open Sandwiches to include: Smoked Salmon – Crème Fraiche, Tuna & Lemon Mayonnaise, Egg & Watercress (V) & Local Ham & Mustard

Pork Pie, Piccalilli

Tandoori Chicken Drumsticks

Wild Mushroom & Caramelised Red Onion Tartlets (V)

Potato Wedges – Sour Cream & Chives (V)

Leek & Gruyere Cheese Pasties (V)

Salmon & Haddock Fishcakes – Caper Mayonnaise

Mini Strawberry Pavlova

**£12.50 per person**



WHITE HART HOTEL



## **Finger Buffet– Menu 2**

Selection of Open Sandwiches to include: Prawn Mayonnaise, Chicken & Lemon Mayonnaise,  
Roast Sirloin of Beef – Horseradish & Local Cheddar & Vine Plum Tomato (V)

Mini Cheese Burgers – Tomato Relish

Sesame Prawn Skewers – Soy & Honey Glaze

Tandoori Chicken Drumsticks

Bacon & Onion Tartlets

Potato Wedges – Sour Cream & Chives (V)

Vegetable Samosas (V)

Salmon & Haddock Fishcakes – Caper Mayonnaise

Focaccia Pizza Bites (V)

Fruit Skewers

Mini Strawberry Pavlova

**£15.00 per person**



WHITE HART HOTEL



### **Finger Buffet – Menu 3**

Selection of Open Sandwiches to include: Cured Salmon – Dill Mayonnaise, Roast Sirloin of Beef – Horseradish, Cumbrian Ham – Mustard & Smoked Lincolnshire Poacher & Red Onion (V)

Mini Cheese Burgers – Tomato Relish

Deep Fried Squid – Chilli Coriander Dip

Crispy Duck Spring Rolls

Chicken, Lime & Coriander Skewers

Mushroom & Leek Tartlets (V)

Potato Croquettes (V)

Lamb Koftas – Mint & Cucumber Yogurt

Vegetable Samosas (V)

Crab Risotto Cakes

Focaccia Pizza Bites (V)

Lemon Tart – Red Berry Compote

Chocolate Marquise – Amaretto & Praline Sauce

**£20.00 per person**



WHITE HART HOTEL



## Wine List

	Per Bottle	*Supplement
<b><u>WHITE WINES</u></b>		
Broken Shackle White, Australia	£14.50	N/A
Li Casone, Garanega Chardonnay, Italy	£16.00	£1.50
Schmitt Sohne, Riesling Kabernet, Germany	£18.95	£4.45
Pinot Grigio, Capito, Italy	£19.50	£5.00
Jean d'Albert, Sept Saisons, Voigner, France	£21.95	£7.45
Bishops Leap, Sauvignon Blanc, New Zealand	£24.50	£10.00
<b><u>RED WINES</u></b>		
Broken Shackle Red, Australia	£14.50	N/A
Chateau Sapins, Les Gaillou, Bordeaux, France	£18.00	£3.50
Michel Torino, Pinot Noir (Coleccion) Argentina	£21.50	£7.00
Foundstone, Shiraz, Australia	£24.00	£9.50
Rioja, Quasar Crianza, Spain	£30.00	£15.00
<b><u>ROSÉ WINES</u></b>		
Broken Shackle Rosé, Australia	£14.50	N/A
Sacchetto Pinot Grigio Blush, Italy	£18.75	£4.25
Cotes De Provence Rose, France	£23.75	£9.25
<b><u>SPARKLING WINE</u></b>		
Veuve Chapelle, France	£19.50	N/A
Carpene Malcoti, San Marco Extra Dry, Italy	£25.00	£5.50
De'or Pinot Grigio Spumante Blush	£27.00	£7.50
<b><u>CHAMPAGNES</u></b>		
Moutard Brut Grand Cuvée NV	£37.50	N/A
Moutard Prestige Rose	£42.50	£5.00
Perrier Jouet NV	£49.50	£12.00
Pol Rogers Brut Reserve	£59.50	£22.00
Pol Roger, Rich	£69.50	£32.00
<b><u>PORTS</u></b>		
Starboard Batch 88, USA	£39.00	
Cockburns Ruby Port, Portugal	£40.00	
Sandemans Late Bottled Vintage Portugal	£45.50	



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## Arrival Drinks

Please select one of the following drinks which are included in the Bronze, Silver & Gold Packages

Bucks Fizz

Pimms & Lemonade

Bellini (Strawberry, Raspberry or Peach)

Mulled Wine

Non-alcoholic Fruit Cocktail

House Wine – Red / White / Rose

De'or Pinot Grigio Spumante Blush

Veuve Chapelle

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**Fancy offering something a little different for your guests.**

**Why not upgrade to one of renowned cocktails @ £2.00 per person supplement**

The Russians

Black – (Okahlua, Vodka, Coffee Liqueur, Coke)

White – (Kahula, Vodka, Cream)

Classic Blue Lagoon – Vodka, Blue Curacao, Pineapple Juice

Harvey Wallbanger – Vodka, Galliano, Orange Juice, Sugar.

Woo Woo – Peach Schnapps, Vodka and Cranberry Juice

Roomberry – Strawberry, Chambord, Prosecco



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## Useful Contacts

### **Chambers Florist – Alison Millar**

45 Sincil Street  
Lincoln  
LN5 7ET  
01522 524 169  
enquiries@chambersflorist.co.uk

### **Lincoln Luxury Cars - Bob Baylis**

www.lincolnluxurycars.co.uk  
PO Box 1002  
Lincoln  
LN5 5HA  
01522 770290 / 07951 550077  
bob.baylis@lincolnluxurycars.co.uk

### **Fairytales - Shiralee Montgomery (Chair Covers to hire)**

www.fairytalesgrimsby.co.uk  
12-13 Regent Arcade  
Grimsby  
DN31 1JP  
01472 350 518 / 07706 657 344  
shiralee2@talktalk.net

### **Caroline Chamberlain Bridal Couture**

www.carolinechamberlain.co.uk  
2 The Landings  
Burton Waters  
Lincoln  
LN1 2TU  
01522 589 844  
enquiries@carolinechamberlain.co.uk

### **My Bespoke Designs – Michaela Shankster**

(Bespoke wedding stationary supplier)  
www.mybespokedesigns.co.uk  
15 Longdales Road  
Lincoln  
LN22JR  
01522 545047 / 07894 738282  
mybespokedesigns@hotmail.com

### **QL Discos – Chris & Joanne Rowe**

www.qldiscos.co.uk  
24 Harrington Avenue,  
Lincoln  
LN6 7UP  
01522 857 353  
ql.discos@ntlworld.com

### **Reg Moore Photography - Reg Moore**

www.regmoore.com  
Sparkhouse Studios,  
Ropewalk,  
Lincoln  
LN6 7DQ  
07866 533 220  
regmoorephotography@btinternet.com

### **Greenwoods Menswear**

**Mike Willis**  
www.1860.com  
1 Newmarket Buildings  
Sincil Street  
Lincoln  
LN5 7ET  
01522 510 164  
info@1860.com

### **Waterfront Hair – Sharon Queen**

www.waterfronthair.co.uk  
9 The Landings  
Burton Waters  
Lincoln  
LN1 2TU  
01522 538 444  
info@waterfronthair.co.uk

### **Registration and Celebratory Services**

#### **(Booking your civil or partnership ceremony)**

Lincolnshire County Council  
Orchard House, Orchard Street  
Lincoln  
LN1 1BA  
01522 782 244  
regist@lincolnshiregov.uk