

WHITE HART HOTEL
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Function & Banqueting Pack

Thank you for your recent enquiry regarding the Function and Banqueting 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 setting for your function.

Whether you are looking for an intimate private dining for 10 or for a lively reception for 200, the hotel is able to meet your requirements with its selection of rooms.

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.

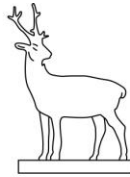
From our first meeting, I will take you through your plans and guide you through your event. On your day, there will also be our Banqueting Manager who will be there to assist your every requirement.

I hope that you will find everything that you need within the hotel, as our priority is to ensure your function is both special and memorable. With our vast experience and flexibility we are confident that your event 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

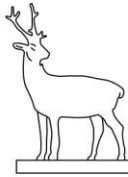


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The White Hart Hotel has 5 dedicated Function and banqueting spaces, which can cater from 2 to 150 people. The 2 largest of which are adjacent, allowing you further space for your function for arrival drinks, a dance floor or entertainment. The hotel's function room facilities include; PA system, enabling you to connect your own i-Pod, air-conditioning and disabled access.

ROOM DETAILS				
Room	Dimension in metres	Height in metres	Banquet	Cocktail Party
King Richard Suite	11.4 x 9.3	3.9	106	200
The Eastgate	12.5 x 11	2 levels	60	200
The Pink Lounge	10.8 x 5.2	3.3	48	70
The Wellington	5.4 x 4.8	3.3	16	25
The Yarborough	5.4 x 4.6	3.3	12	25



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Canapés

Select 3 Canapés @ £6.00 per person

Select 4 Canapés @ £8.00 per person

Select 5 Canapés @ £10.00 per person

Select 6 Canapés @ £12.00 per person

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

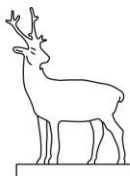
Welsh Rarebit (V)

Crab and Prawn Cocktail

Bruschetta Provencal Vegetables (V)

Mini Beef Burgers - Tomato Chutney

Goats Cheese Beetroot Red Onion Tart (V)



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Menu A - £25.00

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

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

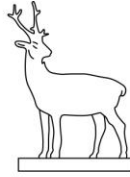
Roast Leg of Lamb – Rosemary, Garlic & Lemon

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 select one starter, one main and one dessert per booking. Vegetarians and special dietary requirements will be catered for on an individual basis.



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Menu A 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

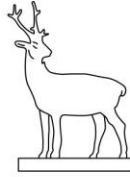
Why not upgrade your menu to either of the following:

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)

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Menu B - £30.00

Roasted Mediterranean Vegetables & Goats Cheese Tart – Rocket Salad

Asparagus – Parma Ham

Beetroot Cured Salmon – Dill & Lime Crème Fraiche

Confit Duck Leg Salad – Orange & Fig

Roast Breast of Goosenargh 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

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

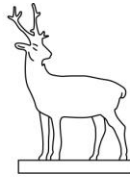
Why not upgrade your menu to either of the following:

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)

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MENU C - £35.00 per person

Terrine of Chicken Liver & Foie Gras – Red Onion Marmalade & Toasted Brioche

Salmon & Haddock Fishcake – Spinach & Lemon Beurre Blanc

Seared Scallops – Fennel Puree & Lemon Butter

Chefs Hors D'oeuvres– Selection of Cured Meats & Salad

Baked Cod with a Herb Crust – Aromates & Saffron Sauce

Fillet Steak – Rosti Potatoes, French Beans & Maderia Sauce

Roasted Greshingham Duck Breast – Dauphinoise Potatoes, Roast Parsnips, Carrot Batons & Blackberry Sauce

Roast Rack of Lamb – Fondant Potatoes, French Beans & Roasted Cherry Tomatoes

Chocolate Delice – Praline Sauce & Caramelised Hazelnut

Iced Kirsch Biscuit – Raspberries & Strawberries with Vanilla Anglaise

Passion Fruit Tart – Lemon Sorbet

Chocolate Marquise – Amaretto & Praline Sauce

Tea, Coffee & Chocolate Truffles

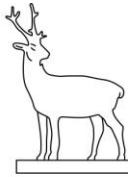
Upgrade

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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)



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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

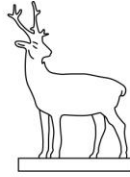
Beetroot Tart & Red Onion Confit – Rocket Salad

Swiss Chard & Wild Mushroom Lasagne – Hazelnut Butter

Pappardelle, Blue Cheese, Walnuts & Hazelnuts

Pumpkin Quiche – Green Salad & New Potatoes

Wild Mushroom Risotto – Parmesan Crisps



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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)

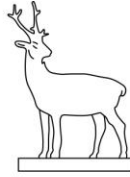
Potato Wedges – Sour Cream & Chives (V)

Leek & Gruyere Cheese Pasties (V)

Salmon & Haddock Fishcakes – Caper Mayonnaise

Mini Strawberry Pavlovas

£12.50 per person



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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)

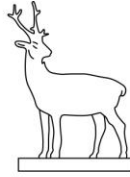
Salmon & Haddock Fishcakes – Caper Mayonnaise

Focaccia Pizza Bites (V)

Fruit Skewers

Mini Strawberry Pavlovas

£15.00 per person



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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)

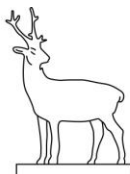
Crab Risotto Cakes

Focaccia Pizza Bites (V)

Lemon Tart – Red Berry Compote

Chocolate Marquise – Amaretto & Praline Sauce

£20.00 per person



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FORK BUFFET

PLEASE SELECT ANY 3 MAIN DISHES

Beef Stroganoff
Roast Chicken Chasseur
Luxury Fish Pie
Cottage Pie, Parmesan Cheese Crust
Thai Green Vegetable Curry (v)
Lamb Hot Pot
Beef Bourguignon
Poached Salmon, Hollandaise Sauce
Vegetable Tikka Masala (v)
Mince & Onion Pie
Wild Mushroom Risotto, Glazed Goats Cheese (v)
Penne Pasta, Chorizo Sausage & Tomato Sauce
Beef Lasagne

PLEASE SELECT ANY 4 SIDE DISHES

Potato & Spring Onion Salad
Tomato & Red Onion Salad
Rocket & Parmesan Salad
Roasted New Potatoes
French Beans, Shallots & Garlic
Mashed Potatoes
Jasmine Rice
Gratin Dauphinoise
Ratatouille
Honey Roast Roots
Mixed Green Salad
Cous Cous Salad

PLEASE SELECT ANY 3 PUDDINGS

Tiramisu
Chocolate Praline Truffle Torte
Strawberry Pavlovas
Passion Fruit Bavaois
Tropical Fruit Platters
Lemon Tart

£20.00 per person



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Wine List

	Per Bottle	*Supplement
<u>WHITE WINES</u>		
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
<u>RED WINES</u>		
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
<u>ROSÉ WINES</u>		
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
<u>SPARKLING WINE</u>		
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
<u>CHAMPAGNES</u>		
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
<u>PORTS</u>		
Starboard Batch 88, USA	£39.00	
Cockburns Ruby Port, Portugal	£40.00	
Sandemans Late Bottled Vintage Portugal	£45.50	

All above prices are inclusive of VAT at the current rate