

WHITE HART HOTEL



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.

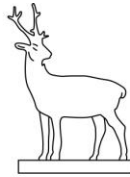
From our first meeting, I will take you through your plans and guide you through your event. On your day, there will also be our Banqueting Manager who will be there to assist your every requirement.

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 Ulliyatt
Wedding & Events Sales Manager
01522 563 298

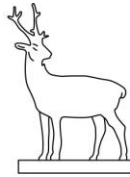


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The White Hart Hotel has 5 dedicated Function and banqueting spaces, which can cater from 2 to 150 people. The 2 largest of which are adjacent, allowing you further space for your function for arrival drinks, a dance floor or entertainment. The hotel's 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

Goujons of Lemon Sole - Tartare Sauce - £2.25

Duck Spring Rolls - £2.00

Vegetable Samosas (V) - £1.50

Salmon and Haddock Fishcakes - £1.75

Seared Scallops- Garlic Butter, Buttered Spinach - £2.50

King Prawn Kebabs - £2.00

Deep Fried Goats Cheese Olive Tapenade (V) - £2.00

Seared Tuna Tomato Salsam - £2.25

Smoked Scottish Salmon - Lemon Crème Fraiche - £2.00

Chicken Liver Parfait - Red Onion Marmalade - £2.00

Roast Beef - Horseradish Cream - £2.00

Welsh Rarebit (V) - £1.50

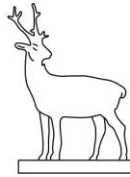
Crab and Prawn Cocktail - £2.25

Bruschetta Provençal Vegetables (V) - £1.50

Mini Beef Burgers - Tomato Chutney - £2.00

Goats Cheese Beetroot Red Onion Tart (V) - £2.00

Anchovy sticks - £1.50 for 10 sticks



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MENU A - £25.00 per person

Hot Smoked Salmon - Beetroot Salad, Horseradish Cream

Cauliflower & Parmesan Soup – Herb Oil (V)

Grilled Goats Cheese – Caramelised Apples, Rocket Salad (V)

Ham Hock Terrine – Gribiche Dressing

Corn Fed Chicken – Braised Leeks, Spinach & Morel Sauce

Beef Bourguignon – Creamed Potatoes, Bacon & Button Mushrooms

Pork & Leek Sausages – Garlic Mash & Red Onion Gravy

Grilled Seabream – Buttered Spinach, Crab & Ginger Sauce

Lemon Tart – Raspberry Sorbet

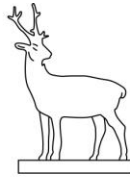
Pavlova Summer Berries – Vanilla Ice Cream

Chocolate Tart – Coffee Custard & Crème Chantilly

Bread & Butter Pudding – Vanilla Ice Cream & Crème Anglaise

Tea, Coffee & Mints

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



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MENU B - £30.00 per person

Smoked Mackerel Terrine – Toasted Tomato Bread, Apple & Horseradish Crème Fraiche

Prawn Cocktail – Marie Rose Sauce, Wholemeal Bread

French Onion Soup – Toasted Gruyere Cheese Croutons (V)

Salad of Duck Rillettes – Pickles & Fresh Toast

Roast Breast of Goosenargh Chicken – Celeriac & Truffle Puree Fondant Potato

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

Grilled Salmon – Caper, Prawn & Artichoke Butter

Roasted Lamb Rump – Marjoram Pea Puree & Sauté Potatoes

Rhubarb Crumble – Vanilla Ice Cream

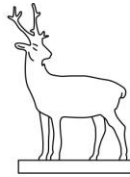
Sticky Toffee Pudding – Vanilla Ice Cream

Lemon Parfait – Sesame Tuilles & Griotine Cherries

Raspberry Tart – Vanilla Cream & Strawberry Compote

Tea, Coffee & Chocolate Truffles

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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

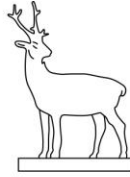
Iced Kirsch Biscuit – Raspberries & Strawberries with Vanilla Anglaise

Passion Fruit Tart – Lemon Sorbet

Chocolate Marquise – Amaretto & Praline Sauce

Tea, Coffee & Chocolate Truffles

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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

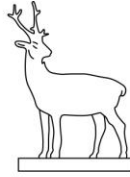
Swiss Chard & Wild Mushroom Lasagne – Hazelnut Butter

Pappardelle, Blue Cheese, Walnuts & Hazelnuts

Pumpkin Quiche – Green Salad & New Potatoes

Wild Mushroom Risotto – Parmesan Crisps

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FINGER BUFFET – MENU 1
Minimum Party of 15 people

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)

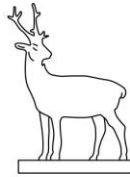
Potato Wedges – Sour Cream & Chives (V)

Leek & Gruyere Cheese Pasties (V)

Salmon & Haddock Fishcakes – Caper Mayonnaise

Chocolate Tart – Crème Chantilly

£12.50 per person



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FINGER BUFFET – MENU 2
Minimum Party of 15 people

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)

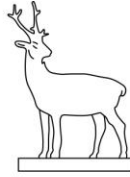
Salmon & Haddock Fishcakes – Caper Mayonnaise

Focaccia Pizza Bites (V)

Fruit Skewers

Chocolate Delice – Praline Sauce

£15.00 per person



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FINGER BUFFET – MENU 3
Minimum Party of 15 people

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

£20 per person

Minimum party of 15 people

PLEASE SELECT ANY 3 MAIN DISHES

Beef Stroganoff
Roast Chicken Chasseur
Luxury Fish Pie
Red Duck Curry
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 & Red Wine 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
Raspberry Charlotte
Passion Fruit Bavarois
Tropical Fruit Platters
Chocolate, Griottine Cherry Roulade.



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Banqueting Wine List

| | Per Bottle |
|--|------------|
| <u>WHITE WINES</u> | |
| Broken Shackle White, Australia | £12.95 |
| Opal Ridge, Semillon Chardonnay, Australia | £15.00 |
| Lebosq, France | £15.00 |
| Hazy View Chenin Blanc, South Africa | £18.00 |
| Bishops Leap, Sauvignon Blanc, New Zealand | £19.00 |
| Foundstone Unoaked Chardonnay, Australia | £19.50 |
| Capito, Pinot Grigio, Italy | £21.95 |
| <u>RED WINES</u> | |
| Broken Shackle Red, Australia | £12.95 |
| IL Saporita Merlot/Raboso, Italy | £14.90 |
| Opal Ridge, Shiraz/Cabernet, Australia | £15.00 |
| Lebosq Red, France | £15.00 |
| Colecction, Pinot Noir, Argentina | £18.00 |
| Echverria, Cabernet Sauvignon, Chile | £22.00 |
| <u>ROSÉ WINES</u> | |
| Broken Shackle Rosé, Australia | £12.95 |
| Lebosq Rosé, France | £15.00 |
| Chielo, Pinot Grigio Blush, Italy | £17.75 |
| <u>SPARKLING WINE</u> | |
| Veuve Chapelle, France | £18.00 |
| Michael Torino Brut, Argentina | £21.00 |
| De'or Pinot Grigio Spumante Blush | £22.95 |
| <u>CHAMPAGNES</u> | |
| Moutard Brut Grand Cuvée NV | £34.75 |
| Moutard Prestige Rose | £39.95 |
| Perrier Jouet NV | £42.00 |
| Moet Chandon Brut Imperial | £45.00 |