



Function and 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

Events Sales Manager
01522 563 298



WHITE HART HOTEL
★ ★ ★

The White Hart Hotel has 5 dedicated Function and banqueting spaces, which can cater from 2 to 140 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	Classroom	Boardroom	Theatre Style	Cocktail Party
King Richard Suite	11.4 x 9.3	3.9	100	70	50	140	200
The Eastgate	12.5 x 11	2 levels	50	n/a	40	100	200
The Bailgate Suite	10.8 x 5.2	3.3	40	20	30	50	50
The Wellington	5.4 x 4.8	3.3	12	n/a	12	n/a	n/a
The Tank Room	5.4 x 4.6	3.3	12	n/a	10	15	n/a



WHITE HART HOTEL



Canapes

Select 3 Canapés at £6.00 per person

Select 4 Canapés at £8.00 per person

Select 5 Canapés at £10.00 per person

Fish & Chips

Mini Steak Sandwiches - Gherkin

Toad in the Hole – Onion Relish

Posh Pasties – Onion Relish **V**

Smoked Duck - Plum

Vegetable Samosas **V**

Mini Baked Potato – Crème Fraiche & Smoked Salmon

Mini Steak & Ale Pies

Mackerel Pate – Rye Toast & Beetroot

Smoked Scottish Salmon - Lemon Crème Fraiche & Blinis

Chicken Liver Parfait - Red Onion Marmalade

Roast Beef - Yorkshire Pudding & Horseradish Cream

Marinated Tofu & Red Pepper Skewers **V**

Tempura King Prawns

Bruschetta – Tomato, Basil & Shallot **V**

Mini Beef Burgers - Tomato Chutney

Goats Cheese, Beetroot & Red Onion Tart **V**

Quail & Lincolnshire Sausage Meat Scotch Eggs



WHITE HART HOTEL
★ ★ ★

Private Dining Menu - £30pp

To Start

Hot Smoked Salmon - Beetroot Salad, Horseradish Cream Fraiche

Whipped Goats Cheese – Crushed Walnuts, Rocket, Focaccia Croute & Honey Dressing **V**

Prawn Cocktail - Marie Rose Sauce, Wholemeal Bread

Chicken Liver Parfait – Red Onion Marmalade, Toasted Brioche

Gin Cured Salmon – Crème Fraiche & Lemon

Warm Mushroom, Leek & Local Cheese Tartlet – Rocket & Balsamic **V**

Alfred Enderby Smoked Haddock Croquette – Poached Egg & Wholegrain Mustard Sauce

Marinated Heritage Tomato – Olive Tapenade, Gazpacho Dressing & Sourdough **V**

***Grilled Asparagus** - Poached Egg & Hollandaise Sauce **V** **May – June only*

Homemade Soup – served with croutons **V**

- Cream of Pea
- Mushroom & Tarragon
- Leek & Potato
- Tomato & Basil
- Seasonal Vegetable
- Carrot & Honey
- *Parsnip & Apple **Oct – Feb only*

Seared Scallops – Pea Puree, Crisp Pancetta & Beurre Blanc
*(**£4.00 per person supplement)*

Homemade Pea & Ricotta Cheese Tortellini Pasta – Pea Shoots, Smoked Bacon & Chicken Broth
*(**£3.00 per person supplement)*

Lobster & Crab Bisque – Garlic Aioli & Croûte
*(**£3.00 per person supplement)*



WHITE HART HOTEL
★ ★ ★

To Follow

Roast Sirloin of Beef – Yorkshire Pudding, Roast Potatoes, Red Wine & Thyme Sauce

Slow Roasted Pork Belly – Colcannon Mash, Honey Roasted Carrot & Sage Jus

Corn Fed Chicken Breast – Creamed Potato, Buttered Savoy Cabbage & Madeira Sauce

***Roast Turkey Breast** – Roast Potatoes, Pigs in Blanket & Sausage Meat Stuffing **Nov – Jan only*

Lincolnshire Sausages – Mashed Potato & Onion Gravy

Grilled Salmon – New Potatoes, Spinach & Dill Champagne Sauce

Roast Rump of Lamb – Marinated in Rosemary, Garlic & Lemon, Creamed Potatoes & Green Beans

Loin of Lincolnshire Pork – Lincolnshire Sausage Meat Stuffing, Creamed Potato & Stilton Sauce

Beef Bourguignon – Creamed Potato, Bacon & Button Mushrooms

Pan Fried Seabass Fillet – Mussel Risotto & Roasted Cherry Tomatoes

****Individual Beef Wellington** – Dauphinoise Potatoes, Green Beans & Port Jus
*(**£5.00 per person supplement)*

****Rack of English Lamb** – Crushed Peas, Broad Beans, Crisp Lamb Belly & Mint and Redcurrant
JUS *(**£5.00 per person supplement)*

****Pan Fried Duck Breast** – Dauphinoise Potatoes, Roasted Parsnip & Blackberry Sauce *(**£4.00 per person supplement)*

****Venison Haunch Steak (served pink)** – Pickled Baby Carrots, Fondant Potato & Rich Chocolate
Sauce *(**£3.00 per person supplement)*

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

Mushroom & Blue Cheese Wellington – Spinach & Asparagus Sauce **V**

Mediterranean Vegetable & Goats Cheese Tart – Green Salad & New Potatoes **V**

Vegetarian Sausages – Garlic Mashed Potato & Tomato Sauce **V**

Seasonal Vegetable Risotto – Parmesan Crisp & Truffle Oil **V**

Cassoulet of Beans – Braised Rice & Garlic Almonds **V**

Thai Green Curry – Pak Choi, Red Pepper, Coriander & Pilaff Rice **V**

All of the above dishes are served with seasonal mixed vegetables



WHITE HART HOTEL
★ ★ ★

To Finish

Lemon Tart – Chantilly Cream, Candied Lemon & Raspberry Gel

Cherry Bakewell Tart – Morello Cherry Compote & Vanilla Cream

Chocolate, Coffee & Rum Torte – Vanilla Cream & Chocolate Sauce

Pavlova of Seasonal Fruits – Vanilla Ice Cream

***Texture of Strawberries** – Meringue, Whipped Cream, Black Pepper Tuile **May – Sept only*

Warm Apple & Cinnamon Pie – Crème Anglaise & Vanilla Ice Cream

Local Coffee Brûlée – Hazelnut Biscotti

Sticky Toffee Pudding – Vanilla Ice Cream & Butterscotch Sauce

Chocolate Brownie – Sea Salted Caramel Ice Cream & Caramelised Banana

Chocolate & Orange – Chocolate Mousse, Orange Crisp, Orange Pate de Fruit, Chocolate Ice Cream & Meringue

Baked Vanilla Cheesecake – Honeycomb & Raspberries

Vegan Chocolate Cake – Dairy Free Vanilla Ice Cream & Chocolate Sauce ✓

Vegan Lemon Sponge – Raspberry Coulis & Berry Compote ✓

****Assiette of Chocolate** – Chocolate Delice, Chocolate Mousse, White Chocolate Sorbet, Soil, Chocolate Sauce & Sugared Almonds (***£3.00 per person supplement*)

Tea, Coffee & Mints

Something a little special...

Why not upgrade your Private Dining Menu to either of the following:

- **A choice from 3 starters, 3 main courses (including vegetarian option) and 3 desserts - £5.00 per person**
- **Chocolate Truffles served with your Tea & Coffee at £0.50p per person**
- **Cheese & Biscuits - £4.75 supplement per person**

Please select one starter, one main course and one dessert per booking. Select items incur a supplement charge. Vegetarians and special dietary requirements will be catered for on an individual basis.



WHITE HART HOTEL
★ ★ ★

Finger Buffet

£12.50 per person – Please select 5 items + 1 dessert

£15.75 per person – Please select 8 items + 2 desserts

Each additional item £2.00 per person

Both Finger Buffet Menus also include a selection of Open Sandwiches

Meats

Chicken Drumsticks (Select 1 marinade from the following: Plain, BBQ, Piri Piri, Sweet Chilli, Tikka Masala, Cajun or Chinese)

Local Pork Pie, Pickle

Huntsman Pie, Piccalilli

Mini Cheeseburgers, Tomato Chutney

Mini Lincolnshire Hotdogs

Lemon & Thyme Marinated Chicken Skewers

Warm Sausage Rolls

Cold Meats – Chorizo, Ham & Haslet

Fish


Plaice Goujons, Tartare Sauce

Calamari Rings, Sweet Chilli Sauce


Filo Wrapped Prawns


Salmon Fishcakes, Dill Mayo


Salads

Spinach & Pine Nut Pasta 


Mixed Leaf Salad, Mustard Dressing 


Rocket, Parmesan & Balsamic Salad 

Tomato & Red Onion Salad 


Mediterranean Cous Cous 

Vegetarian


Cheese & Tomato Quiche 

Leek & Gruyere Cheese Pasties 


Carrot, Cucumber & Celery Crudités, Chive Dip 


Breaded Mushrooms, Garlic Mayo 


Vegetable Spring Rolls 

Selection of Breads, Butter, Oils, Olives & Hummus 

Potatoes

Seasoned Wedges, Sour Cream & Chive 

Skin on Chips, Tomato Sauce 

Potato Croquettes 

Desserts

Mini Strawberry Pavlova

Chocolate Cups

Mini Brownie Bites

Selection of Seasonal Fruits, Honey & Greek Yogurt

Mini Lemon Tarts, Crème Chantilly



WHITE HART HOTEL
★ ★ ★

Hot Fork Buffet - £22.95pp

PLEASE SELECT ANY 3 MAIN DISHES

- Beef Stroganoff
- Roast Chicken Chasseur
- Smoked Haddock & Prawn Pie
- Beef Lasagne
- Chilli Con Carne
- Cottage Pie, Parmesan Cheese Crust
- Thai Green Vegetable Curry ✓
- Lamb Goulash & Dumplings
- Beef Bourguignon
- Poached Salmon, Hollandaise Sauce
- Stir Fry Vegetable in Black Bean Sauce ✓
- Beetroot & Goats Cheese Risotto
- Pasta, Tofu, Tomato, Roasted Courgettes & Red Pepper Sauce ✓

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
- Pilaff Rice ✓
- Gratin Dauphinoise
- Honey Roasted Carrots
- Mixed Green Salad ✓
- Minted Crushed Peas
- Coleslaw
- Egg Noodles
- Selection of Seasonal Vegetables ✓

PLEASE SELECT ANY 3 PUDDINGS

- Tiramisu
- Chocolate Praline Truffle Torte
- Strawberry Pavlovas
- Salted Caramel Cheesecake
- Tropical Fruit Platters
- Lemon Tart

To include Tea & Coffee - £2.00 extra per person