



# 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



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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



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## 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

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Fish & Chips

Lincolnshire Sausage & Red Onion Bon Bon

Toad in the Hole – Onion Relish

Stilton & Leek Pasties – Onion Relish **V**

Confit Duck & Cucumber Vol au Vent

Vegetable Samosas **V**

Smoked Salmon & Crème Fraîche Roulade

Mini Steak & Ale Pies

Mackerel Pate – Rye Toast & Beetroot

Smoked Scottish Salmon - Lemon Crème Fraîche & 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



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## **Private Dining Menu £30.00pp**

### **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

**Smoked Mackerel** – Lemon Aioli, Mustard Potatoes

**Feta Cheese & Watermelon Salad** – Red Onion & Chicory **V**

**Smoked Haddock Croquette** – Poached Egg & Wholegrain Mustard Sauce

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

**\*\*Salad of Smoked Duck** – Orange, Balsamic & Rocket (\*\*£3 per person supplement)

**\*\*Salad of Parma Ham & Asparagus** – Crispy hen's egg, Parmesan Cheese (\*\*£3 per person supplement)

**Homemade Soup** – served with croutons **V**

- **Spiced Butternut Squash**
- **Mushroom & Tarragon**
- **Leek & Potato**
- **Tomato & Basil**
- **Seasonal Vegetable**
- **Sweet Potato & Chilli**
- **\*Parsnip & Apple** \*Oct – Feb only



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## To Follow

**Roast Topside of Beef** – Yorkshire Pudding, Roast Potatoes, Red Wine & Thyme Sauce (Upgrade to Sirloin \*\*£3 per person supplement)

**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** – Rosemary Jus, Creamed Potatoes & Green Beans

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

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

**Braised Shoulder of Lamb** – Creamed Potatoes, Tenderstem Broccoli, Mint Jus

**Pan Fried Seabass Fillet** – Crushed New Potatoes, Orange & Fennel Sauce

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

**\*\*Rack of English Lamb** – Sautéed New Potatoes, Sloe Gin Reduction, Blue Cheese Sauce *(\*\*£5.00 per person supplement)*

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

**\*\*Parma Ham Wrapped Monkfish** – Creamed Spinach, Fondant Potato *(\*\*£5.00 per person supplement)*

**Wild Mushroom & Truffle Lasagne** – Hazelnut Butter **V**

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

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

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

**Blue Cheese Gnocchi** – Rocket & Sun Blushed Tomatoes **V**

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

*All of the above dishes are served with seasonal mixed vegetables*



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## To Finish

**Lemon Tart** – Chantilly Cream, Candied Lemon & Raspberry Gel

**Cherry Bakewell Tart** – Cherry Compote & Vanilla Cream

**Chocolate Torte** – Vanilla Cream & Chocolate Sauce

**Pavlova of Seasonal Fruits** – Vanilla Ice Cream

**Eton Mess** – Raspberry Coulis, Cream & Meringue

**Mixed Berry Crumble Tart** – Crème Anglaise, Vanilla Ice Cream

**Blueberry & White Chocolate Crème Brulée Cheesecake** – Vanilla Cream

**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 (\*\*£3.00 Supplement per person)

**Raspberry & White Chocolate Cheesecake** – Honeycomb & Raspberry Compote

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

**Vegan Lemon Sponge** – Raspberry Coulis & Berry Compote ✓

**\*\*Assiette of Chocolate** – Chocolate Delice, Chocolate Mousse, Chocolate Ice Cream, Soil, Chocolate Sauce & Caramelised Hazelnuts (\*\*£3.00 per person supplement)

### Tea, Coffee & Mints

✓ Vegan  
■ Vegetarian

### Something a little special...

**Why not upgrade your Banqueting 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 - £5.00 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.*



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## Finger Buffet

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

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

*Please choose at least 1 item from each category*

*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



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## **Hot Fork Buffet - £25.00pp**

### **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*