



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. The hotel 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 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 bit 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 cake stand and knife, 50% discount for the Happy Couple 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

Wedding & Events Sales Manager
01522 563 298



WHITE HART HOTEL
★★★

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

Your Choice of Arrival drink
3 Course Wedding Breakfast
Tea, Coffee & Mints
Half a Bottle of House Wine (per person)
Carafes of Iced Water
Glass of Sparkling Wine for the toast
Evening Buffet**
Disco
Honeymoon Suite for 1 night (Bed & Breakfast)
Ceremony & Room Hire
* £65.00 per person supplement for additional adult daytime guests &
£27.00 per person supplement for additional child daytime guests.

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

Your Choice of Arrival drink
3 Course Wedding Breakfast
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**
Disco
Chair Covers
Floral arrangements for tables
Honeymoon Suite for 1 night (Bed & Breakfast)
Ceremony & Room Hire
*£75.00 per person supplement for additional adult daytime
guests & £31.00 per person supplement for additional child
daytime guests.

Gold Package - £7,500.00
(70 day* / 120 evening)

Your Choice of Arrival drink
Canapés 4 bites per person
3 Course Wedding Breakfast
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**
Disco
Chair Covers
Floral arrangements for tables
Honeymoon Suite for 1 night (Bed & Breakfast)
Ceremony & Room Hire
*£85.00 per person supplement for additional adult daytime
guests & £35.50 per person supplement for additional child
daytime guests.

*** Choose from our hot rolls, bowl food or finger buffet menus. Choose also from our Lincolnshire cheese & meats buffet on silver & gold package. See menus enclosed.*




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Wedding Breakfast Menu

To Start

Hot Smoked Salmon - Beetroot Salad, Horseradish Cream Fraiche

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


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 

Smoked Haddock Croquette – Poached Egg & Wholegrain Mustard Sauce

Marinated Heritage Tomato – Olive Tapenade, Gazpacho Dressing & Sourdough 

****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 

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



Vegan



Vegetarian



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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 

Mushroom & Blue Cheese Wellington – Spinach & Asparagus Sauce 

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

Seasonal Vegetable Risotto – Parmesan Crisp & Truffle Oil 

Blue Cheese Gnocchi – Rocket & Sun Blushed Tomatoes 

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

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

Something a little special...

Why not upgrade your Wedding Breakfast 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 note the wedding breakfast menu is charged at £30.00 per person outside of the wedding packages. 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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Children's Menu

Melon 


Tomato Soup 

Garlic Bread - Cheddar Cheese 

Sausage & Mash (also available as vegetarian )

Deep Fried Sole or Chicken Goujons

The above main dishes are accompanied with chips and either garden peas or baked beans

Penne Pasta – Cheese Sauce 

Bolognese Pasta – Cheese

Ice Creams and Sorbets

Chocolate Mousse

Eton Mess

** The above menu is suitable for Children from 2yrs – 10yrs old and is charged at £17.50 per person outside of the wedding package.*



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Canapes

Select 3 Canapés at £6.00 per person

Select 4 Canapés at £8.00 per person
(included in Gold & Winter 2 Packages)

Select 5 Canapés at £10.00 per person

Fish & Chips

Lincolnshire Sausage & Red Onion Bon Bon

Toad in the Hole – Onion Relish

Stilton & Leek Pasties – Onion Relish 

Confit Duck & Cucumber Vol au vent

Vegetable Samosas 

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 

Tempura King Prawns

Bruschetta – Tomato, Basil & Shallot 

Mini Beef Burgers - Tomato Chutney

Goats Cheese, Beetroot & Red Onion Tart 

Quail & Lincolnshire Sausage Meat Scotch Eggs



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Finger Buffet

Bronze & Winter Package 1 – Please select 5 items + 1 dessert*

Silver, Gold & Winter Package 2 – Please select 8 items + 2 desserts*

Please choose at least 1 item from each category

**100 portions will be provided on the Bronze, Silver, Gold Packages and 80 portions will be provided on the Winter 1 & 2 Packages.*

Each additional item £2.50 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 Rolls Buffet

Bronze & Winter Package 1 – Please select 1 meat, 2 sides + 1 dessert*

Silver, Gold & Winter Package 2 – Please select 2 meats, 2 sides + 2 desserts*

**120 portions will be provided on the Bronze, Silver, Gold Packages and 100 portions will be provided on the Winter 1 & 2 Packages.*

Meats

- Bacon
- Lincolnshire Sausage (vegetarian & gluten free sausages available)
 - Roast Loin of Pork with Stuffing & Apple Sauce
 - Honey Roast Gammon
 - Roast Topside of Beef
- *Roast Turkey & Sausage Meat Stuffing **Nov – Jan only*

Sides

- Skin on Chips ✓
- Seasoned Potato Wedges **V**
- Boiled New Potatoes ✓
- Selection of Salads **V** ✓

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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Bowl Food Buffet

Bronze & Winter Package 1 – Please select 1 dish

Silver, Gold & Winter Package 2 – Please select 2 dishes

**120 portions will be provided on the Bronze, Silver, Gold Packages and 100 portions will be provided on the Winter 1 & 2 Packages.*

- Mini Pork Pie, Mash, Mushy Peas & Gravy
- Vegetable ✓ or Chicken Curry – Basmati Rice & Garlic Naan
 - Cottage Pie – Buttered Peas
- Chilli Con Carne – Basmati Rice & Sour Cream
- Beef Stroganoff – Gherkin & Steamed Rice
- Chicken Noodles – Chicken Broth, Peanuts, Pickled Carrots & Coriander
- Thai Green Curry – Pak Choi, Aubergine, Mange Tout, Red Peppers & Steamed Rice ✓

Lincolnshire Cheese & Meats Buffet

(Included in the Silver, Gold & Winter 2 Packages only)

**100 portions will be provided on the Silver & Gold Packages and 80 portions will be provided on the Winter 2 Package.*

A selection of the following:

- Local Cheeses ✓
- Grapes & Celery ✓
- Crackers, Plum Loaf & Fresh Breads ✓
- Home Marinated Olives & Pickles ✓
- Homemade Beer & Onion Chutney ✓
- Haslet, Pork Pie & Slow Cooked Ham



Arrival Drinks

Please select a maximum of 2 of the following drinks which are included in all our wedding packages.

Bucks Fizz

Pimms & Lemonade (*Winter Pimms also available Dec – March*)

Prosecco Bellini (Strawberry, Raspberry, Pasionfruit or Peach)

Mulled Wine

House Wine – Red / White / Rose

Sparkling Rose

Prosecco

Bottle of Tiger or Birra Moretti

Non-alcoholic Fruit Cocktail

Fancy offering something a little different for your guests.

Why not upgrade to one of our renowned cocktails at £2.50 per person supplement

The Russians

Black – (Kahlua, Vodka, Coffee Liqueur, Cola)

White – (Kahlua, 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

www.chambersflorists.co.uk
45 Sincil Street
Lincoln
LN5 7ET
01522 524 169

QL Discos – Chris Rowe

www.qldiscos.co.uk
45 Almond Avenue
Lincoln
LN6 0HJ
07828 599 658

My Wedding Hire – Chris Rowe

(For hire of Chair Covers & Wedding Decor)
<http://www.myweddinghire.com>
76 Hemswell Avenue
Lincoln
LN6 0AZ
07828 599 658

Registration & Celebratory Services

(Booking your civil or partnership ceremony)
4 Lindum Road
Lincoln
LN2 1NN
01522 782 244