



MERRY CHRISTMAS
& HAPPY NEW YEAR

2024

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FESTIVE AFTERNOON TEA

Have yourself a merry little Christmas with our festive themed Afternoon Tea

Afternoon Tea

Finger sandwiches

Roast turkey, apricot stuffing GFO

Beef and horseradish GFO

Smoked salmon and black pepper creme fraiche GFO

Cheddar cheese, red onion and fig jam V GFO

Egg and chive mayonnaise V GFO

Homemade Lincolnshire Scotch egg GFO

Homemade Lincolnshire spiced sausage roll

Christmas cake slice V GFO

Black forest tart V GFO

Mini mince pie V GFO

Cinnamon spiced macaroon V GFO

Honeycomb delice V GF

Fruit or plain scone, strawberry jam and clotted cream V GFO

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Available 12 - 5pm daily from 1st December 2024

Selection of sandwiches, sweets, savouries, tea or coffee

Festive novelties

£24 per person

£10 per person deposit required (non-refundable and non-transferable)

(V) Vegetarian (VG) Vegan (GF) Gluten Free (O) Option

Vegan Afternoon Tea

Finger sandwiches

Smoked applewood and pickle GFO

Pea, spinach and baby gem GFO

Cucumber and Philadelphia GFO

Sweet potato falafel, mango chutney GFO

Tomato and basil pesto GFO

Plant based sausage roll

Plant based meatball and onion fritter bonbon GFO

Banana bread

Salted caramel brownie GF

Mince pie

Carrot and pistachio cake GF

Chocolate and cherry cheesecake GF

Fruit or plain scone, strawberry jam GFO



FESTIVE LUNCH

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3 Course lunch

Festive novelties

£34 per person

£10 per person deposit required (non-refundable and non-transferable)

Pre-orders are required for all parties

(V) Vegetarian (VG) Vegan (GF) Gluten Free (O) Option

Starters

Butternut squash and roast pumpkin soup VG GFO

crispy onions

Chicken liver parfait GFO

red onion and fig chutney, mini multigrain loaf

Beetroot cured salmon GF

pickled cucumber and fennel, lemon and dill aioli

Main courses

All served with seasonal vegetables and gravy

Roast British turkey breast GFO

fondant potato, apricot and orange stuffing, pigs in blankets, gravy

Slow braised beef blade GFO

confit potato, garlic and herb roasted carrots, confit shallots, gravy

Poached cod loin GF

braised potato, buttered kale, spiced passata sauce

Beetroot, Philadelphia and thyme tarts VG GF

pressed new potatoes, spiced red cabbage, spinach sauce

Desserts

Christmas pudding V GFO

brandy anglaise, marzipan bon bon, rum and raisin ice cream

Honeycomb delice V GF

white chocolate and hazelnut crumb, winter berry gel, clotted cream ice cream

Orange posset V GFO

chocolate mousse, meringue shards, vanilla shortbread

Caramelised biscuit cheesecake V VGO GFO

vegan honeycomb, vanilla bean ice cream, blackberry puree

Tea or coffee and mince pie VGO GFO



CHRISTMAS PARTY NIGHT

3 Course dinner

Festive novelties

DJ and disco

£46 per person

£10 per person deposit required (non-refundable and non-transferable)

Pre-orders are required for all parties

(V) Vegetarian (VG) Vegan (GF) Gluten Free (O) Option

Discounted accommodation rates for attendees:

Friday - From £95 per room, including breakfast

Saturday - From £115 per room, including breakfast

Starters

Butternut squash and roast pumpkin soup VG GFO

crispy onions

Chicken liver parfait GFO

red onion and fig chutney, mini multigrain loaf

Beetroot cured salmon GF

pickled cucumber and fennel, lemon and dill aioli

Main courses

All served with seasonal vegetables and gravy

Roast British turkey breast GFO

fondant potato, apricot and orange stuffing, pigs in blankets, gravy

Slow braised beef blade GFO

confit potato, garlic and herb roasted carrots, confit shallots, gravy

Poached cod loin GF

braised potato, buttered kale, spiced passata sauce

Beetroot, Philadelphia and thyme tarts VG GF

pressed new potatoes, spiced red cabbage, spinach sauce

Desserts

Christmas pudding V GFO

brandy anglaise, marzipan bon bon, rum and raisin ice cream

Honeycomb delice V GF

white chocolate and hazelnut crumb, winter berry gel, clotted cream ice cream

Orange posset V GFO

chocolate mousse, meringue shards, vanilla shortbread

Caramelised biscuit cheesecake V VGO GFO

vegan honeycomb, vanilla bean ice cream, blackberry puree

Tea or coffee and mince pie VGO GFO



BAR'67 FESTIVE BUFFET

Honey and mustard pigs in blankets VGO
Selection of homemade sandwiches V VGO GFO
Turkey and apricot burger GFO
Sausage meat bon bon GFO
Chilli cheese bites V
Sweet potato fries V GF
Winter slaw V VGO GF
Chunky chips VG GF
Selection of pizzas
Scotch eggs
Spiced sausage rolls
Barbeque belly pork bites GF
Mozzarella sticks V

VEGAN OPTIONS

House salad GF
Spinach and pesto pizza GFO
Spicy corn fritters GF
Barbeque lentil burger GF
Sweet potato falafel, mango chutney GF
Plant based spiced sausage roll
Vegetable gyoza
Vegetable pakoras GF

Please select up to 10 options for your buffet

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Arrival drink of Prosecco or bottled beer

Hot and cold buffet

Festive novelties

DJ and disco

£35 per person

Add a selection of desserts for £5 per person

£10 per person deposit required (non-refundable and non-transferable)

(V) Vegetarian (VG) Vegan (GF) Gluten Free (O) Option



CHRISTMAS PARTY DRINKS

Save up to £10 per drinks package when pre-ordered. Please place your orders with the hotel two weeks prior to your event date.

Full pre-payment is required.

PROSECCO

£24 per bottle

NOZECO

£15 per bottle

HOUSE WINE

£19 per bottle

BOTTLE SELECTION

Corona, Budweiser, Desperados, Smirnoff Ice, Staropramen 0%

£47 per dozen

BOTTLED CIDER SELECTION

A selection of apple and fruit ciders (500ml bottles)

£31 per half dozen

(0% options available upon request)

COCKTAIL PITCHERS

Choose from Woo Woo, Strawberry Mojito, Black Russian or Sloe Gin Fizz

£16 per jug

(approximately 4 servings)

MOCKTAIL PITCHERS

Choose from Cranberry Fruit Punch, Strawberry Nojito or No Gin Fizz

£12 per jug

(approximately 4 servings)



CHRISTMAS DAY

Join us for the most magical day of the year at The Lincoln Hotel.

Starters

Tomato and roasted red pepper soup VG GFO

black garlic and balsamic croute, Thai basil and red onion concasse

Charred mackerel GF

horseradish mousse, pickled beetroot, crispy shallot rings, baby turnips

Confit pig cheek GFO

finished with black treacle jus, potato rosti, roasted baby leek, brioche and mustard crumb

Dambuster cheese soufflé V

balsamic vinaigrette, tomato fondu

Intermediates

Acai berry marshmallow V GF

poached baby apple

Passion fruit sorbet V GF

mango salsa

Main courses

All served with seasonal vegetables and gravy

Roast British turkey breast GFO

braised potato, apricot stuffing, pigs in blankets, gravy

Pan seared duck breast GFO

goose fat confit potatoes, five spiced jus, orange and cherry gyoza

Pan fried gurnard fillet GFO

dauphinoise potato, prawn bon bon, rainbow chard, cep mushroom velouté

Roasted butternut squash tart VG GF

pressed new potatoes, spiced red cabbage, spinach sauce

Desserts

Christmas pudding

brandy anglaise, marzipan lollipop, rum and raisin ice cream V GFO

Stem ginger crème brûlée V GFO

brandy snap tuile, caramelised orange shortbread

Salted caramel delice tart V GFO

milk chocolate soil, banana and chocolate ice cream, caramelised banana, caramel sauce

Vegan chocolate trillionaire cake VG GF

chocolate and hazelnut crumb, salted caramel ice cream, honeycomb

Selection of Lincolnshire cheeses V VGO GFO

Lincolnshire poacher, Cotehill blue, Dambuster, artisan crackers, whipped butter, muscat grapes, red onion and fig chutney

Tea or coffee and petit fours V VGO GFO

4 Course lunch

Festive novelties

Drink on arrival

£98 per person

£49 for under 12s, FREE for under 3s

£25 per person deposit required (non-refundable and non-transferable)

Pre-orders are required for all parties

(V) Vegetarian (VG) Vegan (GF) Gluten Free (O) Option



BOXING DAY

Starters

Tomato and roasted red pepper soup V VGO GF

brioche croutons

Chicken liver parfait GFO

red onion and fig jam, mini wholegrain loaf, pancetta and panko crumb

Beetroot salmon gravlax GF

horseradish mousse, pickled beetroot, lemon and chive aioli

Blue cheese and spring onion arancini V

roasted red pepper ragout

Main courses

All served with seasonal vegetables and gravy

Roast beef sirloin GFO

duck fat roast potatoes, Yorkshire pudding

Roast chicken supreme GFO

duck fat roast potatoes, apricot and orange stuffing

Pan fried sea bream GF

chive mashed potato, tenderstem broccoli, garlic prawn sauce

Beetroot, Philadelphia and thyme tarts VG GF

pressed new potatoes, spiced red cabbage, spinach sauce

Desserts

Treacle sponge V

pistachio crème anglaise, pistachio praline, ginger ice cream

Apple cheesecake V

milk chocolate crumb, rhubarb jelly, blueberry and clotted cream ice cream

Mixed berry pavlova V GF

Cointreau Chantilly cream, meringue, elderflower sorbet

Chocolate and caramel tart V VGO GFO

vegan honeycomb, vanilla bean ice cream, raspberry powder

Selection of Lincolnshire cheeses V VGO GFO

Lincolnshire poacher, Cotehill blue, Dambuster, artisan crackers, whipped butter, muscat grapes, red onion and fig chutney

Tea or coffee and mince pie VGO GFO

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3 Course lunch

Festive novelties

£38 per person

£19 for under 12s, FREE for under 3s

£10 per person deposit required (non-refundable and non-transferable)

Pre-orders are required for all parties

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