



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

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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

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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)

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# 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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