


the lincoln
HOTEL

bar'67 The Green Room

The Lincoln Hotel
Eastgate Lincoln
LN2 1PN

01522 520348

christmas@thelincolnhotel.com
www.thelincolnhotel.com





CELEBRATE CHRISTMAS

WITH THE LINCOLN HOTEL

Join us this festive season, where the spirit of Christmas is upon you from the moment you arrive. From the aroma of pine needles, twinkling Christmas trees and the special joy that comes with the perfect festive celebration. Fabulous food with relaxed yet elegant surroundings, set within stunning views of Lincoln Cathedral.

Why not indulge yourself and join us for the perfect Christmas celebration.





**FESTIVE
AFTERNOON
TEA**

Have yourself a merry little Christmas
with our festive themed Afternoon Tea.
Enjoy a selection of seasonal treats including:

- | | |
|--|-----------------------------|
| Turkey and cranberry sandwiches | Miniature mince pies |
| Beef and horseradish sandwiches | Miniature Christmas pudding |
| Classic cucumber sandwiches | Gingerbread milkshake |
| Mature cheddar and chutney sandwiches | Mulled wine jelly |
| Classic fruit scone with strawberry jam
and clotted cream | Fruit cake |

Available 12 - 5.30pm daily throughout the festive season

£16 per person

Add a glass of Prosecco for £4 per person



**FESTIVE
FAMILY
FEAST**

Bring your family to ours on Sunday
16th December to enjoy the perfect
3 course festive feast, set within the
shadow of the Cathedral.
Children under 12 will also
receive a small gift.

£22.50 per person

£15 for under 12s FREE for under 3s





Kick off Christmas with our festive lunch menu, the perfect way to celebrate the festive season. As well as magnificent views of Lincoln Cathedral from the hotel, you can enjoy the warmest of welcomes from our team and relax in our festive surroundings.

3 course £22.50 per person

Lunch is served daily 12pm-3pm

Pre-orders are required for all parties of 10 or more

Starters

Honey roast carrot and caraway seed soup, coriander crème fraîche
Smoked trout mousse, pickled cucumber, dill mascarpone
Duck terrine, herb croûte, plum chutney, orange gel

Mains

Roast Norfolk turkey, apricot stuffing, rosemary roast potatoes
Pan seared sea bass, citrus and caper butter, anna potato, lemon gel
Cranberry and brie parcel, wilted spinach, parmesan cream

Desserts

Traditional Christmas pudding, brandy anglaise, orange butter scroll
Lemon and spiced ginger posset, chantilly cream
Milk chocolate and orange crème brûlée, chocolate truffle

To Finish

Choose from freshly brewed tea or coffee with mince pies



Come and join us for a night of 'glitz and glam' as we kick off the festivities with a night full of delicious food, amazing views, warmest of welcomes and 'rock and roll' into the early hours with our resident DJ. Arrive for 7.30pm and treat yourself to a festive tippie in our welcoming bar before taking your seats for dinner.

3 course dinner and dance £36.50 per person

3 course dinner only £32.50 per person

7.30pm arrival, 3 course dinner served at 8pm
DJ & Bar until 12:30am

November

Friday - 23rd and 30th

Saturday - 24th

December

Thursday - 13th and 20th

Friday - 7th, 14th, and 21st

Saturday - 1st, 8th, 15th and 22nd

Starters

Spiced parsnip soup, honeyed crème fraîche
Grimby kiln smoked salmon, watercress panna cotta, lemon gel
Pressed ham hock terrine, pease pudding, fig chutney

Mains

Roast Norfolk turkey, apricot stuffing, rosemary roast potatoes
Locally sourced beef sirloin, wild mushroom veloute, fondant potato
Pan seared salmon, sweet cinnamon glaze, anna potato, lemon mascarpone
Nut roast, wilted rocket, baby vegetables, carrot purée, parmesan crisp

Desserts

Traditional Christmas pudding, brandy anglaise, orange butter scroll
Salted caramel profiteroles, vanilla pod cream
Milk chocolate mint tart, orange gel, chocolate garnish

To Finish

Choose from freshly brewed tea or coffee with mince pies



Host the Roast

Enjoy a perfect roast dinner the night before Christmas with friends and family overlooking the magnificent Lincoln Cathedral. The host the roast experience starts with a selection of seasonal starters, then a whole sharing joint is brought to your table so you can 'host the roast'. Choose from locally sourced beef, pork or Norfolk turkey with Yorkshire puddings and all the trimmings, finished off with a delicious dessert and freshly brewed tea and coffee with mince pies.

£24.50 per person

£12.50 for under 12s FREE for under 3s



Parties up to 4 can select one meat

Parties up to 8 can select two meats

Parties of 12 can select three meats



We source our ingredients from carefully selected local suppliers, offering fresh and seasonal produce from all over Lincolnshire.



CHRISTMAS DAY

Enjoy the most magical day of the year with friends and family in the festive surroundings of The Lincoln Hotel. With a sumptuous 4 course meal, we promise that this Christmas will be extra special.

£72.50 per person

£36 for under 12s FREE for under 3s

Includes 4 course meal, freshly brewed teas and coffees and a glass of chilled Prosecco on arrival

Starters

- Roast sun-blushed tomato and basil soup, parmesan croûte, pesto
- Posh cocktail, North Atlantic prawns, crayfish tails, tiger prawns, crevettes
- Game terrine, cranberry gel, pickled quail eggs, homemade chestnut bread
- Grimsby kiln smoked salmon, dill gravadlax, baby capers, lemon mascarpone

Intermediate

- Iced blackcurrant sorbet

Mains

- Roast Norfolk turkey, Lincolnshire pigs in blankets, apricot stuffing
- Locally sourced beef sirloin, traditional Yorkshire pudding, creamed horseradish
- Pan fried halibut, lemon pesto, sweet potato fondant, baby vegetables
- Pearl barley risotto, roast butternut squash, woodland mushrooms, poached hen's egg

Desserts

- Traditional Christmas pudding, brandy anglaise, orange butter scroll
- Assiette of chocolate - dark, milk, white and brandied chocolate truffle
- Lemon and raspberry posset, lemon choux, meringue crumb
- Lincolnshire cheeses, plum bread, real ale chutney, grapes, biscuits

To Finish

- Choose from freshly brewed tea or coffee with mince pies and petit fours





An exquisite Boxing Day lunch, a time for families and friends to enjoy the merriment of the festive season and relax in beautiful surroundings. An ideal get together without the washing up!

3 courses £24.50 per person

£15 for under 12s FREE for under 3s



Starters

Potato and watercress soup, lemon pesto crumb

Galia melon, parma ham, fresh figs, honeyed crème fraîche

Smoked trout fillet, mackerel mousse, smoked salmon

Chicken liver parfait, mulled wine jelly, redcurrant jus, brioche

Mains

Locally sourced beef sirloin, traditional Yorkshire pudding, roast potatoes, creamed horseradish

Roast pork, homemade stuffing, caramelised apples, roast potatoes, cider jus

Pan seared salmon, pea risotto, baby vegetables, saffron oil

Spinach and cream cheese roulade, pomme anna, sweet red pepper jus

Desserts

Milk chocolate mousse, dark chocolate shavings

Bramley apple and blackberry crumble, crème anglaise

Raspberry and almond tart, mascarpone, raspberry powder

Lincolnshire cheeses, plum bread, real ale chutney, grapes, biscuits

To Finish

Choose from freshly brewed tea or coffee with mince pies





Black and White Ball

See in the New Year with a bang!

We commence the evening with canapés and a champagne cocktail reception. Our professional team will then get you seated before the start of your delicious dinner freshly prepared by our talented chefs. Once your meal is complete, join us on the dance floor for a night of swing, rock and roll, jiving away into the night before we celebrate the New Year to the chimes of Big Ben at midnight.

£89 per person - Tickets Only

Arrive for 7pm for champagne cocktails and canapés, dinner served at 7.30pm

Arrival

A selection of canapés and champagne cocktail

Appetiser

Beetroot cured salmon, beetroot fondant

Soup

Celery soup demitasse, stilton dumpling

Salad

Basil panna cotta, watercress salad

Palate cleanser

Iced lemon sorbet, citrus vodka splash

Main

Locally sourced beef fillet, mustard pommes purée, balsamic shallots, rich cep jus

Dessert

Black forest trifle, cherry mousse, chocolate brownie, chantilly cream

Cheese

Locally sourced cheeses, Lincolnshire Poacher, Dambuster, Cotehill Blue, Lincolnshire plum bread, real ale chutney, grapes and miller damsel biscuits

Coffee and petit fours

Choose from freshly brewed tea or coffee with a selection of petit fours



Upgrade your New Year eve to an overnight stay with us, check in from 2pm and enjoy a delicious afternoon tea in the lounge before relaxing in your room and joining us for our Black & White Ball.

bar'67



Looking to make your party, corporate event or function extra special?

Bar '67 is just the place, with its quirky décor and talented mixologists, you're guaranteed to have a great night full of delicious cocktails and finest boutique beers along with the best music from our resident DJ.



Master classes

Join us at Bar '67 for one of our famous cocktail master classes. Prepare to pour, stir and shake the night away. We aim to please!

Cocktail master classes start from just £20 per person (minimum of 4 people)



Private Hire Package



Based on 50 sharing you can hire Bar '67 with your choice of the following:

Choose from an arrival drink of a glass of Prosecco or boutique beer.

A 5 piece or 8 piece finger buffet chosen from the following:

- Miniature beef burgers with spiced plum salsa
- Mini jacket potatoes with creamed coleslaw
- Spicy chicken wings
- Breaded button mushrooms with garlic butter glaze
- Open sandwiches on rustic bread
- Miniature fish and chips
- Hummus pitta bread platter
- Vegetable spring rolls
- Vegetable samosas
- Selection of festive desserts

Resident DJ until midnight

Private hire, 5 piece buffet
£16 per person, based on 50 guests

Private hire, 8 piece buffet
£18 per person, based on 50 guests



PRE-ORDER YOUR DRINKS



House Champagne

Served on ice, with a saving of £5 per bottle when pre-ordered! Is there a better way to begin your celebrations?

~~£42~~ **£37**
per bottle when pre-ordered

Prosecco

This crisp and fruity Prosecco is always a winner and with a saving of £4 per bottle when pre-ordered

~~£24~~ **£20**
per bottle when pre-ordered

House Wine

A saving of at least £2 per bottle when pre-ordered and delivered to your table ready for when you arrive
What's not to love?

~~£17~~ **£15**
per bottle when pre-ordered

Bottle Selection

A saving of £10 when pre-ordered.
Choose from the following:
Blue WKD, Amigos, Peroni, Corona, Smirnoff Ice or Heineken '00' 0%

~~£45~~ **£35**
per dozen

products subject to availability, an alternative may be provided where necessary

Please place your orders with the hotel 2 weeks prior to your event date and full pre-payment is required.

Booking form

Name

Date of function

Company

Number of guests

Address

Deposit amount (number of guests x 10)
£

Postcode

Please sign to confirm your agreement to the terms and conditions below

Telephone

Signature

Date

Email

Terms & Conditions

- Provisional bookings will be released after 14 days should a deposit of £10 per person not be received. Payment of a deposit confirms your booking and that you have read the terms and conditions. Confirmation in writing, or email of all details will be sent to you on payment of a deposit.
- Deposits are non-refundable and non-transferable.
- Should your numbers be reduced, any monies lost cannot be used against wine, drinks, accommodation or the final balance.
- All bookings are subject to full payment on or before the 1st November 2018.
- Any increase in numbers, whilst the hotel will make every effort to accommodate increase in numbers, space is limited and this cannot be guaranteed.
- When making payments and/or correspondence of any kind please indicate the name of the party, address and date of event booked.
- Once the final balance has been paid, no refunds will be given.
- Cancellations of any kind by the client will result in the loss of any/all monies paid.
- In the unlikely event that the hotel feels it is necessary to cancel an event through lack of numbers or for any other reason, an alternative date or full refund will be offered.
- Only beverages purchased from the hotel can be consumed on the premises, failure to adhere to this rule will result in the beverage being disposed of by the hotel management and the guest escorted off the premises.
- The hotel management reserves the right to refuse admission and escort a guest off the premises if their behaviour is deemed inappropriate.
- Party organisers are asked to inform everyone in their party of the terms and conditions.
- All prices are inclusive of VAT.