



MERRY CHRISTMAS
& HAPPY NEW YEAR

2025

CONTENTS

Festive Afternoon Tea 3

Festive Lunch 4

Christmas Party Nights 5

Bar’67 Festive Buffet 6

Christmas Party Drinks 7

Christmas Day 8

Boxing Day 9



FESTIVE AFTERNOON TEA

Have yourself a merry little Christmas with our festive Afternoon Tea

Afternoon Tea

Finger sandwiches GFO
Turkey, cranberry and apricot stuffing
Pulled beef and horseradish
Smoked salmon and cream cheese
Poacher cheese and red onion chutney
Egg and chive mayonnaise

Scotch egg
Lincolnshire sausage and red onion roll

Christmas cake VG GF
Mince pie VGO GFO
Lemon meringue tart VGO GF
Orange and elderflower macaron V GF
Black forest cheesecake slice VG GF
Fruit scone, blackberry jam and clotted cream V GFO

Vegan Afternoon Tea

Finger sandwiches GFO
Sweet potato falafel
Beetroot and philadelphia
Cucumber and black pepper cream Sheese
Smoked Applewood and red onion chutney
Spiced crushed chickpeas, roasted red pepper and rocket

Plant based sausage roll
Wild mushroom and blue cheese arancini GF

Lemon tart VG GF
Christmas cake GF
Salted caramel chocolate cheesecake
Carrot and pistachio cake GFO
Mince pie GF
Fruit scone, blackberry jam and whipped vegan cream GFO

.....
Available 12 - 5pm daily from 1st December 2025 - 1st January 2026

Selection of sandwiches, sweets, savouries, tea or coffee

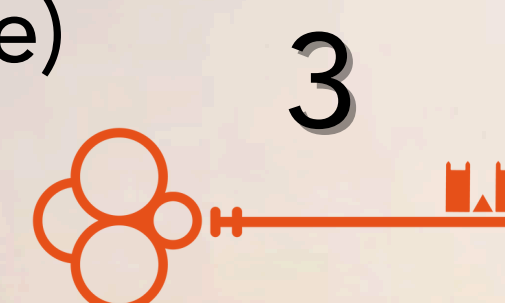
Festive novelties

£26 per person

Add a glass of fizz for £5 per person

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

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





FESTIVE LUNCH

.....

3 Course lunch

Festive novelties

£36 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

Roasted carrot and ginger soup VG GFO

crispy onions

Chicken liver parfait GFO

red onion and bacon marmalade, soda bread

Soya and teriyaki cured salmon GFO

wakame sesame seed salad, lemon aioli, puffed rice, coriander

Vegetable gyoza VG

sweet plum puree, spring onion and carrot fricassee

Main courses

All served with seasonal vegetables and gravy

Roast turkey GFO

braised potato, cranberry and apricot stuffing, pigs in blankets

Slow braised beef blade GFO

confit potato, garlic and herb parsnips, crispy onions

Baked salmon fillet GF

fondant potato, wilted pak choi, caper berry and dill beurre blanc

Butternut squash and sage tart VG GFO

pressed potato, wilted kale, passata sauce

Desserts

Christmas pudding VGO GFO

brandy anglaise

Vegan salted caramel and chocolate cheesecake VG

pulled honeycomb, vegan strawberry ice cream, winter berry gel

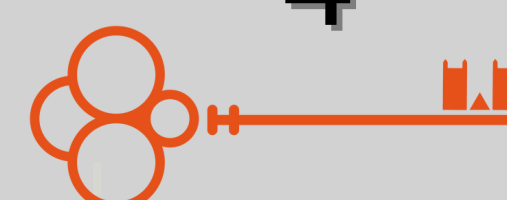
Orange and elderflower bavaois V GFO

rhubarb gel, meringue shards, vanilla sable

Lemon curd tart VG GF

forest fruit compote, elderflower sorbet, Thai basil

Tea or coffee and mince pie VGO GFO



CHRISTMAS PARTY NIGHT

.....

Glass of fizz on arrival

3 Course dinner

Festive novelties

DJ and disco

£48 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

Party timings:

Joint party nights - Guest arrival from 7.00pm, Dinner served at 7.45pm

Private party nights - Guest arrival from 7.30pm, Dinner served at 8.00pm

.....

Discounted accommodation rates for attendees:

Friday - From £95 per room, including breakfast

Saturday - From £115 per room, including breakfast

Starters

Roasted carrot and ginger soup VG GFO

crispy onions

Chicken liver parfait GFO

red onion and bacon marmalade, soda bread

Soya and teriyaki cured salmon GFO

wakame sesame seed salad, lemon aioli, puffed rice, coriander

Vegetable gyoza VG

sweet plum puree, spring onion and carrot fricassee

Main courses

All served with seasonal vegetables and gravy

Roast turkey GFO

braised potato, cranberry and apricot stuffing, pigs in blankets

Slow braised beef blade GFO

confit potato, garlic and herb parsnips, crispy onions

Baked salmon fillet GF

fondant potato, wilted pak choi, caper berry and dill beurre blanc

Butternut squash and sage tart VG GFO

pressed potato, wilted kale, passata sauce

Desserts

Christmas pudding VGO GFO

brandy anglaise

Vegan salted caramel and chocolate cheesecake VG

pulled honeycomb, vegan strawberry ice cream, winter berry gel

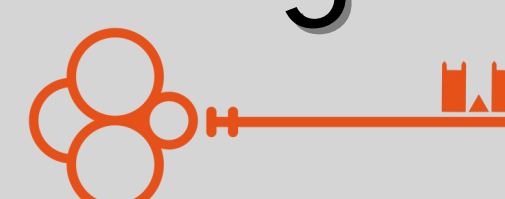
Orange and elderflower bavaois V GFO

rhubarb gel, meringue shards, vanilla sable

Lemon curd tart VG GF

forest fruit compote, elderflower sorbet, Thai basil

Tea or coffee and mince pie VGO GFO



BAR'67 FESTIVE BUFFET

Selection of sandwiches VGO GFO

Pigs in blankets GFO

BBQ pulled pork sliders GFO

Duck spring rolls

Selection of pizzas VGO GFO

Goat's cheese profiteroles V

Sweet potato fries or garlic wedges VG GF

Cajun sausage rolls VGO

Red onion and brie mini tartlets V VGO

House salad VG GF

Selection of dips VGO GFO

AVAILABLE VEGAN ALTERNATIVES

Vegan sausages in wholegrain mustard GF

BBQ pulled jackfruit sliders GFO

Vegetable spring rolls GFO

Cajun plant-based rolls GFO

Wild mushroom and blue cheese arancini GF

.....

Guest arrival from 7.00pm, buffet served at 8.00pm

Arrival drink of bottled beer or a glass of fizz

Hot and cold buffet

Festive novelties

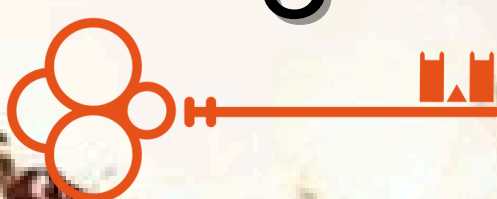
DJ and disco

£38 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

£25 per bottle

NOZECO

£15 per bottle

HOUSE WINE

£20 per bottle

Choose from Peregrino, Chardonnay, Cabernet Sauvignon, Rosé

BOTTLE SELECTION

Corona, Budweiser, Punk IPA, Staropramen 0%

£50 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, Christmas Mule 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

DRINKS TOKENS

Drinks tokens can be exchanged at the bar during the event.

£5.50 per token



CHRISTMAS DAY

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

Starters

Butternut and sweet potato soup VG GFO

fig croute, walnut and maple salsa

Pan fried scallops GFO

citrus granola, carpaccio of beetroot, chimichurri puree

Confit duck, smoked duck and pistachio terrine GFO

orange and balsamic glaze, kohlrabi and orange remoulade,
cranberry biscotti

Whiskey and orange cheese souffle V

basil cream emulsion

Intermediates

Elderflower sorbet VGO GF

white chocolate and Thai basil soil

Disaronno marshmallow V GF

torched apricots

Main courses

All served with seasonal vegetables and gravy

Roast turkey GFO

braised potato, cranberry and apricot stuffing, pigs in blankets

Pan seared duck breast GFO

boulangere potato, juniper berries jus, confit duck spring roll cannelloni

Sous vide monkfish GF

curried risotto, buttered clams, coriander tapioca

Baked butternut squash with nut loaf VG

brussel sprouts, crushed new potatoes, vegan gravy

Desserts

Christmas pudding VGO GFO

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

Chocolate fondant V

popcorn ice cream, sesame and poppy seed tuile, raspberries

Lemon and passion fruit tart VGO GF

blueberry compote, torched meringue, clotted cream ice cream

Apple panna cotta GFO

blackberry gel, cinnamon sable, candied apple

Lincolnshire cheese board VGO GFO

Lincolnshire Poacher, Dambuster, Cote Hill blue, artisan crackers,
red onion marmalade, whipped butter, muscat grapes, celery

Tea or coffee and petit fours V VGO GFO

Arrival drink

4 Course lunch

Festive novelties

£99 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

Butternut squash and coconut soup VG GFO

crispy onions

Chicken liver parfait GFO

bacon jam, pancetta and brioche crumb, soda bread

Soya and teriyaki cured salmon GFO

wakame sesame seed salad, lemon aioli, beetroot sponge

Vegetable gyoza VG

sweet plum puree, spring onion and carrot fricassee

Main courses

All served with seasonal vegetables and gravy

Roast striploin of beef GFO

herb and duck fat roast potatoes, Yorkshire puddings

Pan fried chicken and sausage meat ballotine GFO

fondant potato, apricot and cranberry stuffing

Oven baked salmon fillet GFO

chive and lemon duchess potatoes, soya bean and pea cassoulet,

caper berry sauce, panko crumbed tiger prawns

Butternut squash and sweet potato pithivier VG

pressed potato, buttered mixed greens, spinach and walnut cream

Desserts

Sticky toffee pudding V GFO

honeycomb, caramel sauce, clotted cream ice cream

Lemon curd tart VGO GF

torched meringue, raspberry ice cream

Chocolate mousse V GF

honeycomb shards, amaretto chantilly cream, torched figs, vanilla ice cream

Chocolate caramel cheesecake VG GFO

winter berries, vegan vanilla ice cream, shortbread crumb

Lincolnshire cheese board VGO GFO

Lincolnshire poacher, Dambuster, Cote hill blue, artisan crackers,

red onion marmalade, whipped butter, muscat grapes, celery

Tea or coffee and mince pie VGO GFO

.....

Arrival drink

3 Course lunch

Festive novelties

£45 per person

£23 for under 12s, FREE for under 3s

£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

