

THE LINCOLN HOTEL



New Year's Day Lunch

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

Starters

- Soup of the day, crusty bread roll VGFO
- Chicken and pancetta parfait, onion chutney, mini brioche roll GFO
- Soya and teriyaki salmon, baby salad leaf, wakame sesame seed salad, miso aioli GFO
- Torched goat's cheese, sweet plum purée, balsamic beetroot VGF
- Vegetable gyoza, miso broth, diced tofu VG GF

Main courses

All mains are served with seasonal vegetables and gravy

- Roast topside of beef, roast potatoes, Yorkshire pudding, sausage meat stuffing, horseradish sauce GFO
- Roast pork loin, roast potatoes, burnt apple puree, sausage meat bon bon, Yorkshire pudding, crackling GFO
- Pan fried chicken breast, pancetta cream cabbage, mushroom and truffle gravy GF
- Baked salmon pavé, fondant potato, wilted pak choi, prawn cream sauce GF
- Butternut and spinach tart, sauté potato, smoked passata sauce VG GFO

Sides (all £4)

- Roasted root vegetables VG GF
- Roast potatoes VG GF
- Chive mashed potato VG GF
- Brussel sprouts, chestnuts, bacon GF

Desserts

- Lincolnshire cheese board, Cotehill blue cheese, Lincolnshire Poacher, homemade chutney, grapes, whipped butter VGFO
- Sticky toffee pudding, butterscotch sauce, clotted cream ice cream GFO
- Lemon tart, forest fruit compote, mandarin sorbet VG GF
- Christmas pudding, brandy anglaise VGO GFO
- Selection of ice creams or sorbets VG GF

Complimentary

Choose from a pot of freshly brewed tea or freshly brewed Stokes cafetière coffee

2 courses £23 3 courses £28

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

Please feel free to speak to a member of staff about FOOD ALLERGENS and INTOLERANCES