the lincoln
HOTEL

CHRISTMAS

CELEBRATE THE MAGIC OF CHRISTMAS

2026

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FESTIVE AFTERNOON TEA

Have yourself a merry little Christmas with our festive Afternoon Tea

Available 12 - 5pm daily from 1st December 2026 - 1st January 2027 *(pre-booking only)*

FESTIVE AFTERNOON TEA

Selection of sandwiches GFO
Turkey with cranberry, paprika and apricot stuffing
Sliced beef and horseradish mayonnaise
Smoked salmon and cracked black pepper cream cheese
Poacher and cheddar cheese with red onion chutney V
Egg, truffle and chive mayonnaise V

Scotch egg
Cranberry and Lincolnshire sausage roll

Christmas cake VGO GF
Mince pie VG GFO
Chocolate mousse tart VG GF
Gingerbread and cream cheese macaron V GF
Orange and nutmeg cheesecake VGO GFO

Fruit scone, blackberry jam and clotted cream V GFO

VEGAN AFTERNOON TEA

Selection of sandwiches GFO
Sweet potato falafel
Beetroot and Philadelphia
Cucumber and black pepper cream Sheese
Smoked Applewood and red onion chutney
Pesto and tomato

Wild mushroom and blue cheese arancini GFO
Plant based sausage roll

Christmas cake GF
Mince pie GFO
Lemon tart GF
Salted caramel chocolate cheesecake
Red velvet cake GFO

Fruit scone, blackberry jam and whipped vegan cream

Selection of sandwiches, sweets, savouries, tea or coffee
Festive novelties

£28 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

TRADITIONAL AFTERNOON TEA

Want to try our traditional selection of sandwiches, cakes and savouries?
Book in with our Reception Team!

Available January - November | 12pm - 5pm (pre-booking only)

FESTIVE LUNCH

Treat yourself to a festive lunch and soak up the Christmas spirit

Available 12 - 5pm daily from 1st December 2026 - 1st January 2027

STARTERS

Roasted red pepper and sweet potato soup, smoked crispy onions VG GF
Chicken liver pate, red onion marmalade, gherkin salsa, toasted soda bread, sherry gel GFO
Smoked salmon, beetroot purée, golden beetroot, tarragon aioli GF
Torched Greek style white block cheese, watermelon salad, balsamic glaze, fresh basil, crispy onions VG GFO

MAIN COURSE

All served with vegetables and gravy
Roast turkey, braised potato, cranberry, smoked paprika and apricot stuffing, pigs in blankets, gravy GFO
Slow braised beef blade, confit potato, bourguignon garnish, crispy onions, gravy GFO
Baked salmon fillet, fondant potato, wilted kale, pickled fennel, miso and sesame oil cream sauce GF
Roasted cauliflower, spinach and coconut red lentil, fondant potato, crispy kale, passata sauce VG GFO

DESSERT

Christmas pudding, brandy anglaise, orange marzipan bon bon, cinnamon crème fraîche VGO GFO
Blackcurrant mousse cheesecake, toasted walnut brittle, orange and mint gel, vanilla ice cream VG GF
Chocolate and nutmeg delice, shortbread crumb, blackcurrant purée, vanilla bean ice cream V GFO
Lemon and orange zest tart, torched meringue, white chocolate crumb, forest fruit compote VGO GF

Tea or coffee and mince pie VGO GFO

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3 Course lunch
Festive novelties

2 courses £33 per person

3 courses £39 per person

£10 per person deposit required (non-refundable and non-transferable)
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BRINGING A LITTLE ONE ALONG?

Just let us know ahead of time and we'll have our children's menu ready for your child.

WREATH WORKSHOP WITH FESTIVE AFTERNOON TEA

WITH WREATHS BY CARON

Start off the festive season with a fun afternoon at The Lincoln Hotel, creating a beautiful handmade wreath before finishing with a delicious festive afternoon tea.

FRIDAY
27th
NOVEMBER
1pm - 5pm

SUNDAY
6th
DECEMBER
1pm - 5pm

Tea and coffee on arrival
Wreath workshop with Wreaths By Caron
Festive Afternoon Tea
Festive novelties

£56 per person

Make it extra special and add a glass of fizz for £5 per person?

£10 per person deposit required (non-refundable and non-transferable)
Final payment due 1st October 2026
Please inform the team of any dietary requirements
(V) Vegetarian (VG) Vegan (GF) Gluten Free (O) Option

CHRISTMAS PARTY NIGHT

Join us for an evening filled with fizz, dancing and delicious food

STARTERS

Roasted red pepper and sweet potato soup, smoked crispy onions VG GF
Chicken liver pate, red onion marmalade, gherkin salsa, toasted soda bread, sherry gel GFO
Smoked salmon, beetroot purée, golden beetroot, tarragon aioli GF
Torched Greek style white block cheese, watermelon salad, balsamic glaze, fresh basil, crispy onions VG GFO

MAIN COURSE

All served with vegetables and gravy
Roast turkey, braised potato, cranberry, smoked paprika and apricot stuffing, pigs in blankets, gravy GFO
Slow braised beef blade, confit potato, bourguignon garnish, crispy onions, gravy GFO
Baked salmon fillet, fondant potato, wilted kale, pickled fennel, miso and sesame oil cream sauce GF
Roasted cauliflower, spinach and coconut red lentil, fondant potato, crispy kale, passata sauce VG GFO

DESSERT

Christmas pudding, brandy anglaise, orange marzipan bon bon, cinnamon crème fraîche VGO GFO
Blackcurrant mousse cheesecake, toasted walnut brittle, orange and mint gel, vanilla ice cream VG GF
Chocolate and nutmeg delice, shortbread crumb, blackcurrant purée, vanilla bean ice cream V GFO
Lemon and orange zest tart, torched meringue, white chocolate crumb, forest fruit compote VGO GF

Tea or coffee and mince pie VGO GFO

Glass of fizz on arrival
3 Course dinner
Festive novelties
DJ and disco

£49 per person

£10 per person deposit required (non-refundable and non-transferable)
Final payment due 1st November 2026
Pre-orders are required for all parties
(V) Vegetarian (VG) Vegan (GF) Gluten Free (O) Option

WHERE AND WHEN:

Joint Christmas Party Nights are hosted in our Cathedral Suite, with unbeatable views of Lincoln Cathedral.
Available for parties of 8 to 150.

Private Party Nights are perfect if you're looking for your very own party night.
Available Thursday-Sunday between 40 and 50 guests.

TIMES:

Cathedral Suite:
7.00pm Guests arrive
7.45pm Dinner served

Tennyson Suite:
7.30pm Guests arrive
8.00pm Dinner served

ACCOMMODATION:

Friday - From £95 per room, including breakfast

Saturday - From £115 per room, including breakfast

Reservations can be made with our Reception Team on 01522 520348

BAR'67 FESTIVE BUFFET

Enjoy fizz and a disco, with the ease of a buffet

PLEASE CHOOSE 5 HOT ITEMS

Honey and mustard pigs in blankets GFO
Braised beef and onion bon bon GFO
BBQ pulled pork sliders GFO
Vegetable spring rolls V
Selection of pizzas V GFO
Scotch eggs
Chilli cheese nuggets V
Breaded scampi
Potato croquettes VG GFO
Garlic potato wedges VG GF
Cauliflower bites VG
Chopped vegan hotdogs with maple and mustard VG GF
Vegetable gyoza VG
Vegetable pakora VG
Sweet potato falafel VG GF

PLEASE CHOOSE 5 COLD ITEMS

Selection of sandwiches VGO GFO
Cajun sausage rolls with hot honey VGO
Winter slaw VGO GF
Mixed bean salad VG GF
House salad VG GF
Smoked salmon blini GFO
Cranberry and brie mini tartlets V GFO
Chicken liver parfait tartlets
Goat's cheese mini tartlets V GFO
Cajun kofta kebab VG GF
Cucumber and cream Sheese bagels VG GFO
Beetroot and cream Sheese cones VG

Arrival drink of bottled beer or a glass of fizz
Hot and cold buffet
Festive novelties
DJ and disco

£39 per person

£10 per person deposit required (non-refundable and non-transferable)
Final payment due 1st November 2026
Pre-orders are required for all parties
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WHY NOT ADD A SELECTION OF DESSERTS FOR £5 PER PERSON?

Profiteroles V GF
Blackcurrant cheesecake GF
Chocolate and orange brownie VG GF
Lemon curd tarts GFO
Iced fruit cake V GF
Cacao and pistachio mini beignets

PRE-ORDERED DRINKS OFFERS

Save up to £10 per drinks package when pre-ordered

Please place your orders by two weeks prior to your event date. Full pre-payment is required.

HOUSE WINE

Choose from Peregrino, Chardonnay, Cabernet Sauvignon, Rose

£22 per bottle

COCKTAIL PITCHERS

Choose from Woo Woo, Strawberry Mojito, Christmas Mule or Sloe Gin Fizz

£18 per jug

approximately 4 servings

MOCKTAIL PITCHERS

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

£13 per jug

DRINKS TOKENS

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

£6 per token

or set up a tab to your desired amount

PROSECCO

£27 per bottle

NOZECO

£17 per bottle

BOTTLE SELECTION

Corona, Budweiser, Beavertown Neck Oil IPA, Staropramen 0%

£55 per dozen

BOTTLED CIDER SELECTION

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

£34 per half dozen

0% options available upon request

CHRISTMAS DAY

25th DECEMBER

Join us for the most magical day of the year!

STARTERS

Creamy parsnip soup, mild curried onion bhaji, mint croute VG GFO

Home smoked mackerel and cucumber mousse roulade,
diced apple and cucumber salad, beetroot purée, keta caviar GFO

Fillet steak tartare, fried quail egg, horseradish foam,
toasted sourdough, pickled shallot rings, parmesan crisps GFO

Shallot and chicory tart, Applewood cream Sheese mousse,
balsamic caviar, sage and butternut purée VG GF

INTERMEDIATES

Mandarin sorbet tart with yuzu noodles VG GF

Rose water and orange marshmallow, toasted cashew nuts V GF

Arrival drink
4 Course lunch
Festive novelties

£105 per person

£52.50 for under 12's, FREE for under 3's

£25 per person deposit required (non-refundable and non-transferable)
Final payment due 1st November 2026
Pre-orders are required for all parties
(V) Vegetarian (VG) Vegan (GF) Gluten Free (O) Option

MAIN COURSE

All served with vegetables and gravy

Roast turkey, braised potato, cranberry and smoked pancetta stuffing,
pigs in blankets, apple and braised red cabbage mini tart, gravy GFO

Sous vide lamb rump with pomegranate molasses and black garlic,
wilted winter greens, roasted heritage baby beetroot,
boulangère potato, jus GF

Pan fried halibut, dauphinoise potato, saffron confit baby fennel,
tempura cray fish tails, lobster shell oil, shellfish bisque GFO

Cheese souffle, petit ratatouille, baked baby round courgette,
black garlic, pomodoro sauce, basil tuile VGO GFO

DESSERT

Christmas pudding, brandy anglaise, rum and raisin ice cream,
orange zest and nutmeg marzipan bon bon, burnt sugar glass VG GFO

Chocolate and nutmeg delice, clotted cream ice cream,
sesame seed and sea salt tuile, passion fruit curd, olive oil crumb V GFO

Cranberry and orange frangipane tart, mulled wine,
poached pear compote, torched grand marnier, Chantilly cream VGO GFO

Black forest gateau cheesecake, mascarpone cream, pistachio praline,
sugar garnish, cherry ice cream GFO

Lincolnshire cheeseboard, Lincolnshire Poacher, Dambuster,
Cote Hill Blue, artisan crackers, red onion marmalade, whipped butter,
muscat grapes, celery VO VGO GFO

Tea or coffee and petit fours V VGO GFO

BOXING DAY

Sit back, relax and let us do the cooking

STARTERS

Sweet potato and red pepper soup, puff pastry croutons, balsamic glaze VG GFO

Ham hock, onion marmalade, pickled shallot rings, toasted brioche bread GFO

Smoked salmon, lemon aioli, roasted golden beetroot, pickled cucumber ribbons, toasted croute shards GFO

Torched Greek style white block cheese, watermelon salad, balsamic glaze, fresh basil, crispy onions VG GFO

MAIN COURSE

All served with vegetables and gravy

Roast striploin of beef, herb and duck fat roast potatoes, Yorkshire puddings, gravy GFO

Pan fried chicken truffle and black pudding sausage meat croquette, fondant potato, charred baby courgette GFO

Oven baked salmon fillet, tarragon crushed baby new potatoes, mushroom and pea fricassée, baby fennel, lemon cream sauce GF

Maple and sage roasted butternut squash, mushroom risotto, wilted kale with toasted almonds VG

DESSERT

Sticky toffee pudding, toasted pecan and maple salsa, caramel sauce, clotted cream ice cream V GFO

Passion fruit panna cotta tart, white chocolate crumb, clotted cream ice cream VGO GFO

Chocolate and orange brownie, nutmeg Chantilly cream, toasted cashew nuts, blackcurrant purée V GFO

Blackcurrant mousse cheesecake, toasted walnut brittle, orange and mint gel, vanilla ice cream VG GF

Lincolnshire cheeseboard, Lincolnshire Poacher, Dambuster, Cote Hill Blue, artisan crackers, red onion marmalade, whipped butter, muscat grapes, celery VO VGO GFO

Tea or coffee and mince pies VGO GFO

Arrival drink
3 Course lunch
Festive novelties

£45 per person

£23 for under 12's, FREE for under 3's

£10 per person deposit required (non-refundable and non-transferable)
Final payment due 1st November 2026
Pre-orders are required for all parties
(V) Vegetarian (VG) Vegan (GF) Gluten Free (O) Option

NEW YEAR'S EVE

Get into the groove of the New Year with our Soul night!

Featuring special performer Mia Garner

7.00pm - 12.30am (pre-booking only)

HOG ROAST

Whole free range pig
Stuffing
Selection of breads
Potato salad
Mixed leaf salad
Mediterranean couscous
Coleslaw
Apple sauce

DESSERTS

Eton mess
Irish chocolate trifle
New York cheesecake
Pineapple and rum upside-down cake
Apple crumble

Fizz on arrival
Hog roast buffet
Selection of desserts
DJ and disco
Festive novelties
Fizz to welcome in the New Year

£69 per person

£10 per person deposit required (non-refundable and non-transferable)
Final payment due 1st November 2026
Pre-orders are required for all parties
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VOUCHERS AND GIFTS

Looking for the perfect Christmas gift?
Give the gift of an experience!

TRADITIONAL AFTERNOON TEA

Enjoy a traditional afternoon tea in the comfort of the Lounge, with a selection of delicate sandwiches, homemade sweet treats, savouries and a pot of tea or coffee.

£26 PER PERSON

OVERNIGHT PACKAGE STAY

A 1960's hotel located in the heart of Lincoln. The Lincoln Hotel offers style and comfort in equal measure. Enjoy our ***Feel Good Friday*** or ***Sunday Rollover*** packages.

FROM £119 PER ROOM

SUNDAY LUNCH

Enjoy a delicious roast dinner beside stunning views of Lincoln Cathedral, in our Lounge or Cathedral Suite.

FROM £25 PER PERSON

MONETARY GIFT VOUCHER

Let your recipient choose how to use their gift voucher, with lots of brilliant experiences at The Lincoln Hotel.

AVAILABLE IN £25 INCREMENTS

the lincoln
HOTEL

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