



CHARLOTTE HOUSE HOTEL
LINCOLN

Eternal Package

3 Course Wedding Breakfast

Please choose one option for each course. You may also choose a vegetarian (v) or vegan (ve) Main & Starter if required.

Canapés

Your choice of 3 from the following...

Lincolnshire Sausages, Mustard Mash

Miniature Scotch Eggs

Mini Yorkshire pudding, Chicken and Stuffing

Chicken Satay Skewers, Lime Creme Fraiche)(gf)

Rare Sirloin of beef and Horseradish Spoons

Smoked Salmon Bellini

Sesame Prawn Toast, Chilli Jam

Cherry tomato, Mozzarella and Basil Skewers (v))(gf)

Pea and Mint Soup Shooters (v))(gf)

Feta stuffed miniature Jacket Potatoes (v))(gf)

Drunken Vodka Cherry Tomato's (v)(gf)



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Starters

Soups

All soup served with warm bread roll and butter

Smooth vegetable soup, herb croutons, tarragon crème fraiche (gfo) V

Roasted tomato and balsamic soup, cheese croutons (gfo) V

Butternut squash & Rosemary soup (gf) VE

Creamy Wild mushroom (gf) V

Roasted Cauliflower & Cheddar soup (gf) V

Classic Leek and Potato (gf) VE

Pea, Mint and Spring onion soup with parmesan (gf) V

Fruit

Melon, Kiwi and grape cocktail, Ginger & lemongrass syrup (gf)V VE

Watermelon & Cucumber salad, Mint oil, passion fruit glaze (gf),V,VE

Roquefort pear and pecan salad (gf)V

Plum & Goat Cheese Carpaccio topped with honey (gf)V

Fish

Crab and mackerel fishcake, tartare, rocket

Prawn cocktail, shredded iceberg, crayfish tails (gf)

Cured salmon with cucumber, dill and crème fraiche (gf)

Smoked haddock fritter, Horseradish, rocket

Smoked Mackerel rillettes, brioche, watercress

Salmon Rilette, Cucumber carpaccio, baked brioche V

Pâté

Chicken Liver, Brandy & Wild Mushroom pate

Apple chutney, crisp thin wafer (gfo)

Ham hock and Apricot Terrine, spiced ale chutney, toasted ciabatta (gfo)

Hog Roast, Pork & Apple Pate, cider chutney, bloomer slice (gfo)

Chicken, Garlic & Thyme Terrine, walnut cream, wafer (gfo)

Roasted Vegetable terrine, mango chutney (gf) VE.

Select one from each course plus one vegan or vegetarian option if required.



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Mains

Fish

Baked cod, crushed new potato, parsley sauce (*gf*)

Fillet of poached Salmon, Prawn & asparagus sauce, dauphines' potato (*gf*)

Honey and sesame baked salmon fillet, champ mash, miso sauce (*gf*)

Fillet of sea bass 'au Pistou' (*gf*)

Pork

Pork fillet, bubble and squeak, cider jus (*gf*)

Duo of Glazed pork Loin & Slow roasted pork belly, Rosemary Roast potato, pepper jus (*gfo*)

Vegan

Giant Field Mushrooms stuffed with Wild rice and Roasted Balsamic Onions (Vegan) (*gf*)

Roasted Vegetable Gateaux (Vegan) (*gf*)

(Finely sliced vegetables roasted in olive oil and rosemary, layered together and served with a tangy tomato sauce)

Smoked Aubergine, Indian spice, baby coriander (*ve*)

Beef

Beef Bourguignon with button mushrooms and onions (*gf*)

Braised Nottinghamshire beef, spring onion mash, wilted greens (*gf*)

Roast sirloin of Beef, Yorkshire pudding, chateau potato, Jus (*gfo*)

Chicken

Chicken Breast on Leek Mash with wild mushroom and white wine sauce (*gf*)

Chicken breast, mushroom and shallots, tarragon sauce (*gf*)

Wild mushroom stuffed chicken breast, smoked bacon, fondant potato, Sherry jus (*gfo*)

Duck

Pan-roast duck sweet potato, cherry brandy sauce (*gf*)

Vegetarian

Pearly Barley stew with fragrant herb dumplings Sweet Potato and Squash Filo Parcels with stilton sauce.

Slow roasted field mushroom topped with Gruyere Cheese, served with sweet red pepper sauce (*gf*)



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Desserts

Chocolate fondant, clotted cream ice-cream V

Sticky toffee pudding, salted Caramel ice cream (*gfo*) V

Apple crumble, crème anglaise V

Avocado puree, raw cocoa, Toasted coconut & almond (*gf*) (VE)

Chocolate brownie, soya ice-cream, freeze dried raspberry (VE)

Crème brulee, shortbread (*gfo*) V

Vanilla cheesecake, fruit compote, chocolate sauce (*gfo*)

Chocolate Torte, orange cream

Eaton mess, dried raspberry (*gf*)

White chocolate mousse, fresh raspberries (*GF*)

Evening Fayre (Up to 100 Guests)

Hot carved roast beef & roast pork

Beetroot burger

Rosemary roast potatoes

Sage and onion stuffing

Crackling

Pasta Salad

Coleslaw

Additional Daytime Guests: £95 | Additional Evening Guests: £19.50