



CHARLOTTE HOUSE HOTEL
LINCOLN

Forever Package

2 Course Wedding Breakfast

Your choice of main course with either starter or dessert. Please choose one option for each course. You may also choose a vegetarian (v) or vegan (ve) Main & Starter if applicable.

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

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

Pâté

Chicken Liver, Brandy & Wild Mushroom pate

Apple chutney, crisp thin wafer (gfo)

Fruit

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

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

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

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

Make one selection from starters and Mains or Mains and desserts



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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*)

Pork

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

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*)

Chicken

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

Chicken breast, mushroom and shallots, tarragon 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

Ginger sponge, custard, candied orange

Minted chocolate brownie, Chantilly crème (*gfo*) V

Apple crumble, crème anglaise V

Bread & butter pudding with orange & cardamom crème anglaise

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

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

Evening Fayre (Up to 100 Guests)

Crisp Bacon

Lincolnshire Sausage

Roasted field mushroom and tomatoes

Soft bread rolls

Sauces

Cajun Potato Wedges

Additional evening guests: £60.00 | Additional evening guests: £15 per head