



CHARLOTTE HOUSE HOTEL  
LINCOLN

## Infinity Package

### 3 Course Wedding Breakfast

Please choose one or two options from each course. You may also choose one 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

Roquefort pear and pecan salad (*gf*) V

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

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### Specialities

Hand finished scotch egg, pickled salad

Duck Bonbon, hoi sin, crispy seaweed

Deep fried camembert, port chutney, crispy bacon (*gfo*)

### Fish

Crab and mackerel fishcake, tartare, rocket

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

Pan-fried Scallop, Apple slaw, pea shoot (*gf*)

### Pâté

Chicken Liver, Brandy & Wild Mushroom pate

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.

Duck Liver Parfait with Orange Zest & Gin, sweet onion marmalade

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



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## Mains

### Fish

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*)

### Duck

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

### Venison

Venison Leg, Roast Celeriac, braised red cabbage (*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

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

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

Beef Wellington, glazed roast vegetables, creamy mash

### Chicken

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

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

Chicken breast with sage and onion pudding, roast jus

### Lamb

Slow roasted shoulder of Lamb, Garlic and Rosemary Stud, served with Fondant potato and Red wine Jus (*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

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

Chocolate Torte, orange cream

Eaton mess, dried raspberry (gf)

White chocolate mousse, fresh raspberries (GF)

Pear & Chocolate Frangipane Tart, cardamom crème

Toffee Meringue Roulade, salted caramel ice cream (gf)

## Evening Fayre

**Whole locally reared Spit Roast Hog**  
**Homemade cider apple sauce**

Soft Bread rolls

Vegetarian Option

(Choose one)

Mixed Bean Chilli

Cauliflower, potato and spinach curry

Ratatouille

Choice of 3 side dishes options

Garden Salad

Tomato and basil penne pasta

Roasted Vegetable cous cous

Red Coleslaw

Curried rice salad

Minted bean salad

**Additional Day Guests: £120.00 | Additional Evening Guests: £27.50**