

LET'S PLAN YOUR DREAM WEDDING

Your special day completely customised



ABOUT US

The Old Bakery Restaurant, nestled away in Lincoln's Cathedral Quarter is the county's only not-for-profit restaurant and guest house and offers a truly unique dining experience while showcasing what makes the region special.

Be dazzled by our rustic and charming dining rooms housed within a restored Victorian bakery that simply can't be matched. Split between intimate dining booths and a light-filled and fresh conservatory, it is truly one of Lincoln's hidden gems.

Passionate, talented chef Phil Cooke uses the freshest locally sourced ingredients to create truly inventive modern European cuisine, which he hones to great effect on our many themed evenings and seasonal A la carte menu.

With no private owner or shareholders, every penny of profit goes back to our colleges in Lincoln and Newark to improve our education and training.

Proud to use local suppliers, The Old Bakery offers diners a sense of Lincolnshire through taste and provenance and our tailored menus, quaint afternoon teas and themed event evenings offer something you simply won't find anywhere else.



UNFORGETTABLE MOMENTS TAILORED TO YOU

WEDDINGS MADE SIMPLE

The Old Bakery is the ultimate venue for bespoke, beautiful and intimate wedding celebrations. We understand how important your celebration is, which is why we provide a range of bespoke food and beverage options that makes us stand out from the rest.

Rather than pre-set packages, we offer couples the freedom to customize their wedding to their tastes and budget.

Our friendly team is dedicated to providing you with everything you need so you can enjoy your special day, personalising every detail to suit your vision, and we welcome your own finishing touches and decorations to make the venue truly yours.

Get in touch and let us help you celebrate in style at The Old Bakery.



A LA CARTE WEDDINGS PRICE BREAKDOWN

At The Old Bakery, we believe your special day should be exactly what you've dreamed of.

Unlike traditional venues with pre-packaged options, we offer a bespoke approach where you can tailor every aspect of your wedding from a menu of delightful choices.

Our intimate venue is designed for simplicity and elegance, placing the focus on exceptional cuisine and creating cherished memories with your loved ones.

PUTTING YOU FIRST



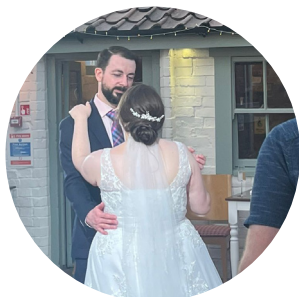
FOOD

Our talented head chef is dedicated to using only the freshest locally sourced ingredients to create truly inventive modern European cuisine. From appetizers to desserts, Phil can create the perfect dishes for your special day. Support our amazing Lincolnshire suppliers whilst you indulge in delicious food on your wedding day.



DRINK

Whether you're dreaming of the perfect wine pairings or an alcohol-free reception, our drinks packages are completely customisable to make your special day unforgettable. From champagne to craft cocktails, we can tailor the drinks to suit your every need. Cheers to a day as unique as you are!



ENTERTAINMENT

Let us entertain you!
We all want to celebrate our special day in our own unique way, and tailored entertainment is the perfect way to do just that. Perhaps you envision a lively DJ spinning your favorite tracks, a handpicked playlist that reflects your personal tastes, or interactive games that get all your guests moving and laughing, we'll make it happen!

VENUE DETAILS

Capacity: Up to 30 guests for an intimate wedding breakfast and up to 60 for an evening buffet.

Ambiance: Our venue's charm lies in its simplicity, perfect for those who believe that the essence of a wedding is in the moments shared and the food savoured, rather than elaborate décor.

Here's a price breakdown to give you an idea of our competitive pricing and customizable options

Venue Hire:

- Weekdays: £1,000 for the day
- Weekends: £2,000 for the day

WEDDING BREAKFAST

Choose from our exquisite three-course menus:

- £30 per person
- £45 per person
- £60 per person

Evening Buffet

- £20 per person

DRINKS PACKAGES

Prices available upon request, dependent on number of guests

- Welcome Drinks
 - Prosecco
 - Bucks Fizz
 - Champagne
- Customizable Selection of Beers
- Wine
 - Bottles per table
 - Glasses per person
- Customizable selection of Soft Drinks
- Spirits
 - Tailored Cocktails & Drinks
- Tea and Coffee

ACCOMMODATION

With 3 beautifully designed rooms available, you have the option to use them as dressing rooms or as extra guest accommodation.

All Rooms: £250 per night for exclusive use of all 3 bedrooms

Two Nights: £400 for exclusive use of all 3 bedrooms

ADDITIONAL SERVICES

Restaurant Dressing: £60

Favours: Prices on request

Chair Covers: Prices on request Table

Flowers: Prices on request

ADDITIONAL SERVICES

Confectionary Trolley: Prices on request

Photobooth: Prices on request



SAMPLE MENUS

SAMPLE BUFFET | £20PP

PICKLES

ARANCINI CURED
SALMON

PORK & APRICOT TER-
RINE PATE



CRACKERS

CHUTNEY

OLIVES

GRAPES



SELECTION OF CHEESE

CURED MEATS

FRESH BREAD

HUMMUS



SAMPLE MENU 1 | £30PP

STARTERS:

CHICKEN LIVER PARFAIT
Gingerbread Sable/Cote Hill Blue

OR

CURED SAMON
Lemon Curd/Compressed Cucumber/Pickled Radish

OR

WILD MUSHROOM RISOTTO
Wild Mushroom/Walnut/Truffle

MAINS:

ROASTED PORK BELLY
Apple/Wholegrain Mustard/Pomme Puree

OR

COD LOIN
Cassoulet/Watercress/Beets

OR

ASPARAGUS TART
New Potatoes/Heritage Tomatoes

DESSERTS:

DARK CHOCOLATE MOUSSE
Milk Chocolate Ganache/Chocolate Soil/Vanilla Ice Cream

OR

LEMON PANNA COTTA
Meringue/Basil





SAMPLE MENU 2 | £45PP

SAMPLE MENU 3 | £60PP

STARTERS:

DUCK RILLETTE

Pickled Shallot/Orange Chutney/Croustade

OR

CURED MACKEREL

Rhubarb/Buttermilk/Fennel

OR

GOATS CURD

Black Olive Tapenade/Red Pepper Ketchup/Hazelnuts

MAINS:

DUCK BREAST

Duck/Potato & Almond Croquette/Pea Fricassee

OR

PAN ROASTED SALMON

Laksa/Pickled Vegetable Noodles/Prawns

OR

“RATATOUILLE”

Confit Tomato/Marinated Courgette/Red Pepper Puree

DESSERTS:

DARK CHOCOLATE PAVE

Salted Caramel/Popcorn Ice Cream

OR

HONEY ROASTED PEACHES

Honeycomb/Basil Yoghurt/Pistachio Crumb

CANOPIES

STARTERS:

SOY BRAISED BEEF CHEEK

Pineapple Jam/Pak Choi/Prawn

OR

CRAB BEIGNET

Apple & Fennel Salad/Curry Sauce

OR

RED PEPPER TERRINE

Goats Cheese/Hazelnut/Croustade

MAINS:

LAMB RUMP

Anchovy Fritter/Potato Terrine/Pea & Mint Puree

OR

HAKE

Grape Sauce/Celeriac Terrine/Charred Leek

OR

CHAR SIU AUBERGINE

Sesame Seeds/Pak Choi/Baby Courgette/Spring Onion

DESSERTS:

CHOCOLATE SEMIFREDDO

Praline/Frangelico Caramel/Hazelnuts

OR

RASPBERRY CHOUX BUN

Raspberry Textures/Candied Pistachio

PETIT FOURS



THE OLD BAKERY

CONTACT US: 01522 24464

THEOLDBAKERYENQUIRIES@LINCOLNCOLLEGE.AC.UK

26/28 BURTON RD, LINCOLN LN1 3LB

