



Christmas at The Lord Nelson December 2018

£21.95 for 2 courses

£26.95 for 3 courses

£35.00 for corporate menu, with welcome drink and half bottle of wine per person



Starters

Hearty oxtail and pearl barley or festive spiced root vegetable soup and rustic bread

Pigs liver and scrumpy pate served with homemade apple sauce and sourdough toast

Beetroot cured salmon gravlax with homemade horseradish mayo,
lemon dressing and a multi seed tuile

Goats cheese panna cotta with a caramelised onion croquette,
parmesan crumb and a fig and blackberry jam

Pheasant breast with bacon and hasselback new potatoes



Mains

Rolled turkey breast filled with chestnut & cranberry stuffing and wrapped in bacon,
with parsnips and pigs in blankets

Spitfire braised Beef short rib served charred parsnip puree,
shredded sprouts, sauteed potatoes and baby carrots

Roasted pork belly served with a dark cherry sauce,
braised red cabbage and wholegrain mustard chive and black pudding mash

Pan fried sea bass served with champagne leeks served with its own mini fish pie

Ratatouille parcel served with a tomato and basil sauce



Desserts

Tempura battered christmas pudding served with a rum dipping sauce

Gluten free profiteroles with a white chocolate sauce and crushed pistachio crumb

Gran marnier creme brulee with fresh satsuma jelly with shortbread finger

Port poached pear tart tatin, clotted cream ice cream with a pear cider syrup

