



## **Lord Nelson Winthorpe Christmas Menu 2019**

### **Starter**

Goats cheese panna cotta, cranberry jelly and Lincolnshire plum loaf toast

'Pigeon in a blanket'

Pigeon breast wrapped in pancetta, creamy wild mushrooms and croutons

Crab and crayfish cocktail, Bloody Mary sauce served with wholemeal bread and salted butter

Oxtail and pearl barley soup, or winter vegetable broth (v), served with a crusty roll

### **Main**

*Vegetables served family style with all main courses*

Rolled turkey breast wrapped in smoked bacon, with chestnut and cranberry sausage meat stuffing and roast potatoes

Short rib of beef cooked in port, wine and stout, served with buttered mash and parsnip crisps

Pan fried salmon fillet, new potatoes, white wine sauce and crispy kale

Root vegetable and puy lentil bake

### **Dessert**

Boozy Baileys cheesecake

Mulled wine poached pear tart served with clotted cream ice cream, dusted in spiced sugar

Christmas pudding served with rum sauce and a brandy snap

The Lord's Festive Cheese Board (v/gf\*) (£2 supplement)

2 course £22.95

3 courses £26.95