

**The Lord Nelson's Noel Menu**  
**1st - 24th December 2017**



**Starter**

Hearty oxtail and pearl barley soup or  
spicy parsnip soup (*v, gf*) served with warm bread

Goats cheese cheesecake topped with poppy seeds,  
served with mulled wine & apple chutney and charred toast (*v*)

Whole shell-on king prawns with chilli, garlic, ginger and satsuma  
and served with dressed leaves

“Pigeon in a Blanket”: Pigeon breast wrapped in smoked bacon with creamy wild  
mushrooms, served on seeded toast with parsnip crisps

**Main**



Thyme-scented breast of turkey, chestnut & cranberry stuffing,  
a little piggy and christmas veg

Guinness-braised blade of beef with wasabi Yorkshire,  
roasted onion puree and roasted root veg

Pan-roasted red snapper  
with a lemon and lime fondant potato, and peas and sprouts à la Française

Nut roast wrapped in charred veg with roasted onion puree & root veg (*v*)

## **Dessert**

Festive spiced orange marmalade sponge with a rich chocolate sauce

Christmas pud and rum sauce filo parcels  
with clotted cream ice cream

Irish coffee cheesecake with a choccy, oaty base  
(with an optional Bailey's nip for after for the adults!)

Grandma's sherry trifle

The Lord's Cheeseboard:  
A selection of cheeses with chutney, fruit and crackers



### **Adults**

*£19.95 for 2 courses*

*£24.95 for 3 courses*

*\*£13.95 for main course only*

### **Children**

*£13.95 for 2 courses*

*£17.95 for 3 courses*

*£35/head for corporate package  
to include welcome drink on arrival and ½ bottle of wine per head*