

THE NEST



IN LODGE PRIVATE CHEF MENU

MENU PER HEAD 70

Our In Lodge Private Chef offering is only available to groups of 10 or more guests. A Senior Chef from The Nest will prepare the meals in your lodge. Selected dishes carry a supplement marked * next to each item. Vegans, allergens & special dietary requirements must be notified prior to booking. A limited choice of two starters, mains and desserts can be chosen in addition to one vegetarian or vegan option. Wine pairings are available to order with each dish. You can also book our In Lodge Private Cocktails package for the perfect start to your dining experience. To find out more, please contact our Private Dining team on inlodgeprivatedining@bainland.co.uk

STARTERS

SEAFOOD

Smoked Salmon, Crayfish & Smoked Mackerel Paté 🐟🐠🐟 Rocket salad.

Dived Scallops & Morcilla 🌿 Pea purée & green herb sauce.* 5

Seafood Ravioli 🌿 Chilli shellfish bisque, buttered spinach & crisp celeriac.* 5

MEAT

Smoked Duck Breast Homemade pear chutney & toasted ciabatta.

Homemade Ham Hock & Pea Terrine Red onion chutney & sourdough bread.

Beef Carpaccio Pink pepper, rocket & sun-dried tomatoes.* 5

VEGETARIAN & VEGAN

Spiced Beetroot & Red Onion Tarte Tatin 🌿 With a puff pastry base.

Smoky Mushroom & Walnut Stuffed Portobellos 🌿🥜 Green salad & herb oil.

Goats Cheese Bruschetta 🌿 Charred peppers & honey.

Allergen Information: Vegan 🌿 Vegetarian 🌿 Shellfish 🐟 Fish 🐟 Nuts 🥜

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MAIN PLATES

SEAFOOD

Grilled Seabass 🐟🌿 Basil risotto, chargrilled peppers & romesco salsa.

Rainbow Trout 🐟🌿 Pak choi, grilled tenderstem broccoli & soy dressing.

Baked Salmon & Spinach Wellington 🐟🌿 Chive cream & herb oil.

MEAT

Slow Cooked Blade of Beef 🐖🌿 Horseradish mash & roasted vegetables.

Chicken Ballotine 🐔🌿 Sundried tomato and mozzarella mousse, wrapped in smoky bacon with wild mushroom & tarragon cream.

Local Rump of Lamb 🐏🌿 Dauphinoise potatoes, redcurrant & rosemary jus.

Fillet of Beef Wellington 🐖🌿 Horseradish rosti, buttered beans & rich red wine gravy.*

5

Grasmere Farm Pork Fillet 🐖🌿 Hoisin glaze, stir-fried greens & egg noodles.

VEGETARIAN & VEGAN

Pumpkin Ravioli 🍂🌿🌱 Romesco sauce & rocket salad.

Spiced Butternut Chickpea, Red Onion & Raisin Cous Cous 🍂🌿🌱

Roasted Cauliflower Steak 🍂🌿🌱 Red Pepper, olive & caper salsa with flaked almonds.

Minted Pea Risotto 🍂🌿🌱 With Italian hard cheese & truffle oil.

DESSERTS

Homemade Lemon Tarte 🍋🌿 With a berry compote.

White Chocolate & Lime Cheesecake 🍰🌿 With a ginger biscuit base.

Seasonal Fruit Crumble 🍰🌿🌱 Homemade vanilla custard.

Trio of Chocolate 🍰🌿🌱 Homemade chocolate profiteroles, fudge brownie, white chocolate mousse & vanilla pod ice cream.

Coconut, Mango & Turmeric 🍰🌿🌱 With coconut cream.

Selection of Lincolnshire & English Cheeses 🍰🌿🌱 Poacher, Cornish Yarg, Cote Hill Blue with biscuits & chutneys.

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THE NEST



IN LODGE CHILDREN'S MENU

MENU PER HEAD 35

In Lodge Private Dining allows all guests to enjoy a completely bespoke dining experience in the privacy of your luxury lodge. We are delighted to offer this carefully curated menu to your little ones, please select a maximum of two choices per course; starter, main and dessert. Any allergies or special dietary requirements must be notified prior to making your booking. To find out more, please contact our Private Dining Team at inlodgeprivatedining@bainland.co.uk

STARTERS

Homemade Tomato & Red Pepper Soup 🌿

Crudites 🌿 With homemade hummus dip.

Halloumi Sticks 🌿 With ketchup.

Watermelon Pieces 🌿

Baked Cauliflower Florets 🌿 With a sweet chilli glaze.

MAIN PLATES

Lincolnshire Sausage & Mash Potato With gravy.

Penne Pasta & Tomato Sauce 🌿 Topped with mozzarella.

Macaroni Cheese 🌿 With garlic bread.

DESSERTS

Selection of Ice Cream 🌿

Mixed Fresh Fruit Pot 🌿

Chocolate Brownie 🌿 With vanilla ice cream.

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THE NEST



IN LODGE GREEN EGG BBQ

MENU PER HEAD 50

Our Green Egg BBQ is only available to groups of 10 or more guests. A Senior Chef from The Nest will prepare the barbeque at your lodge. You and your party will have the pleasure of indulging in a meat and a salad selection, served with a variety of sauces, chutneys & dips. Vegans, allergens & special dietary requirements must be notified prior to booking. You can also book our In Lodge Private Cocktails package for the perfect start to your dining experience. To find out more, please contact our Private Dining team on inlodgeprivatedining@bainland.co.uk

MEAT SELECTION

SERVED WITH FRESHLY BAKED ROLLS

Local 6oz Beef Burgers

Buttermilk Grilled Chicken Breasts

Lincolnshire Sausage Hot Dogs

Minted Lamb Chops

Garlic Prawn Lollipops 🍤

Local Reared Pork Steaks in a honey & chilli marinade.

SALAD SELECTION

Greek Orzo Salad 🌿 Orzo pasta with feta cheese, olives, tomatoes, cucumber & red onions.

Bainland Caesar Salad 🌿 Cos lettuce with homemade Caesar dressing, parmesan & spiced croutons.

Traditional Mixed Leaf Salad 🌿 House dressing.

Creamy Potato Salad 🌿 New potatoes in a creamy chive mayonnaise.

Selection of Grilled Vegetables 🌿 Courgettes, aubergines & red peppers.

Moroccan Spiced Vegetable Cous Cous 🌿

Homemade Coleslaw 🌿

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THE NEST



IN LODGE SUNDAY LUNCH

MENU PER HEAD **50**

Our three-course Sunday Lunch Menu is ideal for celebrating with family and friends in the comfort of your lodge. This menu is available only on Sundays between 12.00pm to 5.00pm, and only for groups of 10 or more guests. A Senior Chef from The Nest will prepare the meals in your lodge. Kids menu option are available on request. Vegans, allergens & special dietary requirements must be notified prior to booking. You can also book our In Lodge Private Cocktails package with any of our In Lodge Dining Menus. To find out more, please contact our Private Dining team on inlodgeprivatedining@bainland.co.uk

STARTERS

Smoked Mackerel Mousse 🐟 Horseradish cream & toasted sourdough.

Ham Hock Terrine Red onion marmalade & brioche.

MAIN PLATES

Roast Sirloin of Lincolnshire Beef With homemade Yorkshire puddings, roast potatoes, tenderstem broccoli & honey roasted carrots.

Roast Loin of Lincolnshire Pork With apple sauce, sage and onion stuffing, crackling, roast potatoes, tenderstem broccoli & honey roasted carrots.

Roasted Red Pepper 🌶️ Filled with lemon and herb cous cous & roasted vegetables.

DESSERTS

Homemade Apple & Mixed Berry Crumble 🍌 With custard & vanilla pod ice cream.

Baked Alaska Passion Fruit Tarte

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THE NEST



IN LODGE CASUAL DINING

Our three-course Casual Dining Menus are perfect for informal entertaining in the privacy of your lodge. These menus are available to groups of 10 or more and only one menu choice can be chosen. Our team of chefs will pre-prepare your menu in The Nest's Kitchen, with a Senior Chef then making the final presentation and serving to you in the privacy of your lodge. You and your party will then have the pleasure of indulging in the chosen menu choices with the freedom of serving yourselves, adding a personal touch to your dining experience. Kids menu option are available on request. Vegans, allergens & special dietary requirements must be notified prior to booking. You can also book our In Lodge Private Cocktails package with any of our In Lodge Dining Menus. To find out more, please contact our Private Dining team on inlodgeprivatedining@bainland.co.uk

MEZZE SELECTION

MENU PER HEAD 60

Chickpea & Mint Falafel 🌿, Roasted Red Pepper Hummus, Halloumi Fatayer 🌿, Lamb Lentil Kofta & Crisp Spinach With mint labneh.

Shawarma Roast Leg of Lamb Fattoush salad & fresh hummus.

Peach Melba 🌿 Fresh raspberries, peaches & rosewater served in a crisp biscuit.

ITALIAN DELIGHTS

MENU PER HEAD 50

Selection of Antipasti Roast vegetables, olives, roast artichokes 🌿 bocconcini & sundried tomatoes with mini frittata 🌿 parma ham, salami, lomo with fresh rocket salad dressed in balsamic, with homemade foccacia bread.

Roast Lemon, Garlic & Rosemary Chicken Breast Roast baby new potatoes, vine roasted tomatoes & fine bean pasta, Genovese salad with fresh pesto.

Rhubarb, Strawberry & Ginger Panacotta 🌿 With gingerbread biscuits.

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SPANISH TAPAS

MENU PER HEAD 50

Padron Peppers, Potatas Bravas, Crispy Seasonal Vegetables 🌿, Cheese Beignets, Romesco & Aoli Sauces 🌿

Paella 🐟 Fresh prawns, chorizo & chargrilled chicken.

Crema Catalana, Orange & Lemon Brûlée 🌿

MOROCCAN MENU

MENU PER HEAD 50

Hotsmoked & Panfried Chermoula Salmon 🐟 Watermelon, feta & pomegranate salad.

Tagine of Lamb & Butternut Squash Preserved lemon, mint & apricots with seven vegetable cous cous.

Rose & Cardamom Meringue Cake 🌿 With poached peaches and raspberries.

MEXICAN FEAST

MENU PER HEAD 45

Cured Salmon Tartare 🐟, Prawns in Spicy Chipotle Sauce 🐟, Tinka Chicken Tacos & Chicken Tortilla Soup

Beef Brisket Chilli Ancho, black turtle beans chilli, crushed avocado guacamole, sour cream, pickled chillies, tortilla wraps & tacos.

Chocolate Marquis Slice 🌿 Chilli, raspberries, chocolate sauce & vanilla seed ice cream.

THAI TEMPTATIONS

MENU PER HEAD 45

Thai Fishcakes 🐟 Sweet Chilli sauce & fresh nuoc cham salad.

Thai Spring Rolls & Chicken Skewers 🌿 With peanut sauce.

Chicken Breast in an Aromatic Green Curry Sauce Sugar snap peas, jasmine rice served with crispy shallots & chillies.

Thai Prawn Noodle & Pomelo Salad 🐟

Passionfruit & Coconut Cheesecake 🌿 With mango & lime salsa.

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THE NEST



IN LODGE SHARING PLATTERS

Our Sharing Platters are designed for easy dining in the privacy of your lodge. These menus are available only to groups of 8 or more guests, and the same sharing platter must be chosen by each guest. A Senior Chef from The Nest will deliver your chosen sharing platters, once they have been prepared, to your lodge. Vegans, allergens & special dietary requirements must be notified prior to booking. You can also book our In Lodge Private Cocktails package with any of our In Lodge Dining menus. To find out more, please contact our Private Dining team on inlodgeprivatedining@bainland.co.uk

A TASTE OF LINCOLNSHIRE

MENU PER HEAD **35**

Platter of Mixed Sandwiches on Ciabatta Bread

Mini Burger Selection Classic cheeseburger, sweet chilli crispy chicken & bbq pulled pork.

Homemade Lincolnshire Sausage & Black Pudding Rolls

Lincolnshire Poacher Cheese Croquettes

Mini Homemade Lincolnshire Cheese Pizzas 🌿 With dressed rocket leaves.

Platter of Lincolnshire & English Cheeses 🌿 Poacher, Cornish Yarg, Cote Hill Blue with biscuits & chutneys.

Lincolnshire Pork Pie & Haslet With mixed pickle.

A TASTE OF THE MEDITERRANEAN

MENU PER HEAD **35**

Platter of Mixed Sandwiches on Ciabatta Bread

Smoked Salmon & Crème Fraiche Parcels

Caramelised Onion & Hummus Crostinis 🌿

Homemade Goats Cheese, Rocket & Balsamic Quiche 🌿

Meat Selection With a rocket salad.

Antipasti Skewers Parma ham, feta cheese, olives & roasted red peppers.

Smashed Avocado & Roasted Red Pepper Bruschetta 🌿

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IN LODGE SHARING PLATTERS

A TASTE OF ASIA

MENU PER HEAD **35**

Prawn Sesame Toast 🌿

Thai Chicken Satay Skewers 🥜

Mini Peking Duck Won Tons

Prawn Noodle & Pomelo Soup 🌿

Vegetable Spring Rolls 🌿

Black Bean Salmon 🐟

Tom Yum Soup

MINI DESSERTS

MENU PER HEAD **15**

Homemade Mini Strawberry Pavlova 🌿

Gingerbread & White Chocolate Truffles 🌿

Fresh Fruit Mille-Feuille 🌿

Homemade Mini Chocolate Eclairs 🌿 With chantilly cream.

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THE NEST



IN LODGE PRIVATE COCKTAILS

Shake up your special occasion with our In Lodge Private Coctails package, provided to you by the staff of The Nest. This can be added alongside any of the Private Dining packages that are on offer, or on it own. This will feature your own private bartender to prepare some of your favourite tipples from our cocktail list, as well as some special extras. All catered in the privacy of your own lodge. We require a pre-order minimum of 15 cocktails to confirm the booking.

Specific cocktails can be considered on request.

COCKTAILS

14

Daiquiri (Sharp, Strawberry or Pineapple)

Tart - Delicate - Vibrant

Bacardi white rum, lime juice & sugar syrup - strawberry & pineapple flavours also available.

Tommy's Margarita

Fresh - Tart - Aromatic

Cazcabel blanco tequilla, lime juice & agave syrup.

Bramble

Sharp - Berry - Crisp

Pin gin, blackberry liqueur, lemon juice & sugar syrup.

Espresso Martini

Smooth - Sweet - Intense

Stolichnaya vodka, Kahlúa, cold espresso & sugar syrup.

Amaretto Sour

Textured - Battenberg - Citrus

Disaronno Amaretto, sugar syrup, lemon juice, aromatic bitters & egg white.**

Dark & Stormy

Ginger - Zesty - Oriental

Goslings dark rum, lime juice, sugar syrup, aromatic bitters & ginger beer.

Passionfruit & Vanilla Martini

Sweet - Tropical- Vanilla

Stolichnaya vanilla vodka, Passoa, passionfruit & vanilla syrup.

Cucumber & Elderflower Fizz

Refreshing - Lipsmacking - Juniper

Pin gin, cucumber, apple, elderflower, lemon juice, sugar syrup & elderflower tonic.



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IN LODGE PRIVATE COCKTAILS

MOCKTAILS

7.25

Apple & Raspberry Cooler

Pressed apple juice, raspberry, elderflower, lemon juice & soda combined to be served tall.

Apple Hiball

A non-alcoholic apple flavoured cocktail using maple syrup, apple juice & soda combined to be served long.

Garden & Elderflower Tonic

A mix of Seedlip Garden Non-ABV Spirit with Fevertree's elderflower tonic.

Fresh Lemonade

Our homemade blend of fresh, zesty lemon juice with sugar syrup, aromatic bitters & soda.

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THE NEST



IN LODGE PRIVATE CHEF MENU

WINE PAIRINGS

MENU PER HEAD **70**

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STARTERS

SEAFOOD

Smoked Salmon, Crayfish & Smoked Mackerel Paté	🌿🐟🥬 Rocket salad.		
<i>Napa Cellar Chardonnay</i>	33	<i>Domaine Sylvian Bailly Sancerre</i>	45
Dived Scallops & Morcilla	🌿 Pea purée & green herb sauce.*		5
<i>Coto Major Blanco Rioja</i>	25	<i>Weignut Maxz Reisling</i>	35
Seafood Ravioli	🌿 Chilli shellfish bisque, buttered spinach & crisp celeriac.*		5
<i>Picpoul De Pinet Dom La Serre</i>	30	<i>Chablis L'Onciale</i>	42

MEAT

Smoked Duck Breast	Homemade pear chutney & toasted ciabatta.		
<i>Napa Cellar Chardonnay</i>	33		
Homemade Ham Hock & Pea Terrine	Red onion chutney & sourdough bread.		
<i>Napa Cellar Chardonnay</i>	33		
Beef Carpaccio	Pink pepper, rocket & sun-dried tomatoes.*		5
<i>The Pugialist Cabernet Sauvignon</i>	32	<i>Neptune Point Pinot Noir</i>	33

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THE NEST



VEGETARIAN & VEGAN

Spiced Beetroot & Red Onion Tarte Tatin 🌱 With a puff pastry base.

Lawson's Dry Hills Sauvignon Blanc 32 *Napa Cellar Chardonnay* 33

Smoky Mushroom & Walnut Stuffed Portobellos 🌱🥜 Green salad & herb oil.

Peregrino Merlot 23 *Neptune Point Pinot Noir* 33

Goats Cheese Bruschetta 🌱 Charred peppers & honey.

Kingscote Baccus 38 *Domaine Sylvian Bailly Sancerre* 45

MAIN PLATES

SEAFOOD

Grilled Seabass 🐟🌱 Basil risotto, chargrilled peppers & romesco salsa.

Kingscote Baccus 38 *Domaine Sylvian Bailly Sancerre* 45

Rainbow Trout 🐟 Pak choi, grilled tenderstem broccoli & soy dressing.

Felicette Grenache Rose 28 *Weignut Maxz Reisling* 35

Baked Salmon & Spinach Wellington 🐟 Chive cream & herb oil.

Lawson's Dry Hills Sauvignon Blanc 32 *Chablis L'Onciale* 42

MEAT

Slow Cooked Blade of Beef Horseradish mash & roasted vegetables.

Le Corte Chianti 44 *Château Tour de Cauze 2015* 51

Chicken Ballotine Sundried tomato and mozzarella mousse, wrapped in smoky bacon with wild mushroom & tarragon cream.

Felicette Grenache Rose 28 *Napa Cellar Chardonnay* 33

Local Rump of Lamb Dauphinoise potatoes, redcurrant & rosemary jus.

Los Vinateros Rioja 28 *Zuccardi Q Series Malbec* 40

Fillet of Beef Wellington Horseradish rosti, buttered beans & rich red wine gravy.*

Châteauneuf-du-Pape Château 62 *The Pugialist Cabernet Sauvignon* 32

Beauchêne

5

Grasmere Farm Pork Fillet Hoisin glaze, stir-fried greens & egg noodles.

Zuccardi Q Series Malbec 40 *Napa Cellar Chardonnay* 33

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THE NEST



VEGETARIAN & VEGAN

Pumpkin Ravioli 🥬🌿 Romesco sauce & rocket salad.

Chablis L'Onciale

42

Domaine Sylvian Bailly Sancerre

45

Spiced Butternut Chickpea, Red Onion & Raisin Cous Cous 🌿

Napa Cellar Chardonnay

33

Roasted Cauliflower Steak 🥬🌿 Red Pepper, olive & caper salsa with flaked almonds.

Chablis L'Onciale

42

Minted Pea Risotto 🌿 With Italian hard cheese & truffle oil.

Kingscote Baccus

38

Lawson's Dry Hills Sauvignon Blanc

32

DESSERTS

Homemade Lemon Tarte 🌿 With a berry compote.

Lawson's Dry Hills Sauvignon Blanc

32

Weignut Maxz Reisling

35

White Chocolate & Lime Cheesecake 🌿 With a ginger biscuit base.

Weignut Maxz Reisling

35

Seasonal Fruit Crumble 🌿 Homemade vanilla custard.

Felicette Grenache Rose

28

Trio of Chocolate 🌿 Homemade chocolate profiteroles, fudge brownie, white chocolate mousse & vanilla pod ice cream.

Peregrino Merlot

23

The Pugialist Cabernet Sauvignon

32

Coconut, Mango & Turmeric 🌿 With coconut cream.

Lawson's Dry Hills Sauvignon Blanc

32

Kingscote Baccus

38

Selection of Lincolnshire & English Cheeses 🌿 Poacher, Cornish Yarg, Cote Hill Blue with biscuits & chutneys.

Neptune Point Pinot Noir

33

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