



THE NEST



CHRISTMAS PRIVATE CHEF MENU

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. 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. 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 Events team on events@bainland.co.uk

TO START

SERVED WITH HOMEMADE MULLED WINE

Hot Smoked Salmon 🐟🌿 Endive lettuce, caper berries, confit cherry tomato, lemon & dill dressing. (GF)

Homemade Soup of your choice 🌿🌿 Baked onion mini loaf.*

MAIN SELECTION

Roast Breast of Lincolnshire Turkey 🍗🌿 Rosemary & garlic roast potatoes, glazed parsnips, Lincolnshire sausage pigs in blankets, cranberry & orange stuffing, braised red cabbage, sauteed sprouts, chestnuts & white wine jus.*

Nut Roast Wellington 🍗🌿🌿 Rosemary & garlic roast potatoes, glazed parsnips, braised red cabbage, sauteed sprouts, chestnuts & vegetarian gravy.

TO FINISH

Traditional Christmas Pudding 🍷🌿 With vanilla brandy sauce.

Lemon Tart 🌿 Italian meringue & mixed berry compote.*

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

Please note that we handle all allergens in our kitchen so our food may contain traces. Please notify the team of any allergies. Our chefs are well versed in offering alternatives for any allergens and a full allergen list is available on request. *Gluten Free option available.