

THE NEST



IN LODGE PRIVATE CHEF

These menus are available to Corporate groups of 10 or more. 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 Events Team on events@bainland.co.uk

STARTERS

SEAFOOD

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

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

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

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.

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 🥜

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.

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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.

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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