

THE NEST



IN LODGE PRIVATE CHEF MENU

MENU PER HEAD 80

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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IN LODGE GREEN EGG BBQ

MENU PER HEAD 65

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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IN LODGE SUNDAY LUNCH

MENU PER HEAD 60

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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IN LODGE PRIVATE COCKTAILS

Shake up your special occasion with our In Lodge Private Cocktails 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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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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