

THE NEST



## CHRISTMAS MENU

SERVED FROM 12 NOON UNTIL 3.00PM

Three Courses

105

### SMALL PLATES

**Roasted Squash & Sage Soup** 🌿 Toasted seeds, rosemary & sea salt focaccia.\*

**Chicken Liver Parfait** 🥜 Fig jelly, cherry amaretto compote, toasted almonds & toasted sourdough.\*

**Himalayan Salt Dry Aged Smoked Salmon** 🐟 Yuzu & dill aioli, cherry tomato, spring onion & peach salsa. (GF)

**Grilled Goats Cheese Salad** 🥜 Endive & watercress, honey & dijon dressing, charred grapefruit, candied nuts & dried cranberries. (GF)

### MAIN PLATES

**Hand-Carved Turkey Breast** Lemon and thyme stuffing, pigs in blankets, beef dripping roast potatoes, spiced red cabbage, pancetta sprouts, honey-roasted carrots & parsnips.

**Porchetta** Slow Roast Pork Belly stuffed with sausage, dried fruit & herbs, served with sautéed sprouts & pancetta, dauphinoise potatoes, cider & sage reduction.

**Home Dry Aged Ribeye Steak** Confit garlic mashed potato, roasted king oyster mushroom, sundried tomato & thyme butter.\*\* (GF)

**Roast Sole Fillet** 🐟 Seared scallop, buttered sea vegetables, parsley creamed potato & chive beurre blanc. (GF)

**Salt Baked Celeriac** 🌿 Braised baby carrots, Jerusalem artichoke puree, herb fondant potato, sauteed brussel sprouts, red wine & thyme jus. (GF)

### DESSERTS

**Christmas Pudding** Vanilla & brandy creme anglaise with candied orange.

**White Chocolate Creme Brulee** 🌿 Raspberry, preserved lemon & raspberry short bread.\*

**Lincolnshire Trio of Cheese** 🥜🥛 Artisan biscuits, grape chutney, candied nuts, apples & celery.\*

**Apple & Cinnamon Tart Tatin** 🌿 Orange syrup, poached blackberries & vanilla ice cream.

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

Full allergen list available, as we handle all allergens in our kitchen our food may contain traces. Please notify the team of any allergies in your party. A discretionary 10% service charge will be added to your bill. Payment is by card only. \*GF option available. \*\*£5 supplement.



THE NEST



# FLEDGLINGS CHRISTMAS MENU

SERVED FROM 12 NOON UNTIL 3.00PM

Three Courses

50

## SMALL PLATES

Mozzarella Dough Balls 🌿 Garlic & oregano butter.

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Roast Squash & Sage Soup 🌿 Rosemary garlic foccacia.

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Buttermilk Popcorn Chicken With ketchup.

## MAIN PLATES

Hand-Carved Turkey Breast Lemon and thyme stuffing, pig in blankets, beef dripping roast potatoes, spiced red cabbage, pancetta sprouts, honey-roasted carrot & parsnip.

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Nut Roast 🌿 Vegetarian pig in blanket, roast potatoes, braised red cabbage, sauteed sprouts, honey-roasted carrot & parsnip.

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Lightly-Battered Fish Goujons 🐟 With Koffman skin on fries & garden peas.

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4oz Smash Burger Streaky bacon, American cheese & Koffman skin on fries.

## DESSERTS

Triple Chocolate Brownie 🌿 Milk chocolate sauce & vanilla ice cream.

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Trio of Ice Cream 🌿 Chocolate, strawberry & vanilla with fresh berries.

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Strawberry Cheesecake 🌿 With fresh strawberries & popping candy.

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

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