



CHRISTMAS MENU

SERVED FROM 12 NOON UNTIL 3.00PM

All wine that is pre-ordered by 1st December will receive a 10% discount. Please see wine list for choices.

Five-course Meal 130

ON ARRIVAL

Rosemary & Cranberry Gin Fizz

Sun-Dried Tomato & Basil Arancini, Grated Parmesan

STARTERS

Chestnut Soup Garlic & thyme croutons, caramelised pear gel & onion loaf.

Home Smoked Salmon Grazing Board For 2 to share.

Beetroot cured salmon, cold smoked over hickory, dill pickled cucumber, rye bread, lemon crème fraiche, crispy capers, cornichons & devilled eggs.

Coal Fired Beef Fillet Carpaccio Roquette salad, pickled mustard seeds, parmesan shavings & olive oil. (GF)

Baked Camembert Truffle honey & breads.

MAIN PLATES

Sage Butter Roasted Turkey Glazed parsnips & carrots, creamed potato, beef dripping roast potatoes, pig in blanket, braised red cabbage & apple, pancetta roasted sprouts. (GF)

Dry Aged Forerib Of Beef Marinated in treacle & Guinness, Lincolnshire poacher dauphinoise potatoes, pancetta roasted sprouts, charred bone marrow red wine jus. (GF)

Monkfish Wellington Mushroom duxelles, parma ham, langoustine & prosecco bisque, fondant potato, charred tender stem broccoli.

Charred Hispi Cabbage Black garlic puree, pickled shimeji mushrooms, split smoked almond cream, crispy shallot, roasted celeriac. (GF)

DESSERTS

Christmas Pudding Brandy crème anglais, cinnamon tuile.

Mixed Berry Pavlova Chantilly cream, mint syrup.

Lincolnshire Cheese & Biscuits Homemade winter chutney, artisan biscuits, candied nuts & celery.

Dark Chocolate Marquis Kirsch cherry compote, cherry gel & caramelised white chocolate.

PETIT FOURS

A selection of French pâtisseries.

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.

THE NEST

BAR & RESTAURANT



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WINE LIST

RED WINE

	750ML
Messer Del Fauno Primitivo, Italy <i>Juicy - Soft - Blackberries</i>	27
The Pugilist Cabernet Sauvignon, Australia <i>Elegant - Bramble - Cassis</i>	36
Zuccardi Q Series Malbec, Argentina <i>Intense - Black Fruit - Blueberry</i>	47
The Path Merlot, U.S.A <i>Blackberry, Spicy, Lingering</i>	33
Neptune Point Pinot Noir, New Zealand <i>Lighter - Black Cherries - Plums</i>	35
Domaine Chanson 'Les Teurons' Beaune Premier Cru, France <i>Elegant - Vanilla - Liquorice</i>	99
Mcphersons Don't Tell Gary Shiraz, Australia <i>Big - Black Fruit - Pepper</i>	41
Pesquera Crianza, Spain <i>Dark-fruited, Vanilla, Bold</i>	68
Châteauneuf-du-Pape, Château Beauchêne, France <i>Rich - Black Cherry - Vanilla</i>	75
Beronia Grand Reserva Rioja, Spain <i>Rich - Velvety - Aromatic</i>	55

ROSE WINE

	750ML
Gold County Zinfandel, USA <i>Sweet - Rhubarb - Custard Creams</i>	27
San Giorgio Pinot Blush, Italy <i>Citrus - Refreshing - Red Berries</i>	31
Whispering Angel, Côtes de Provence, France <i>Floral - Delicate - Aromatic</i>	65

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WHITE WINE

750ML

Lawson's Dry Hills Sauvignon Blanc, New Zealand

35

Crisp - Passionfruit - Grapefruit

Caliterra Reserva Chardonnay, Chile

38

Crisp, Pears, Mineral

San Giorgio Pinot Grigio, Italy

29

Classic - Pear - Melon

Antica Cantina Gavi, Italy

32

Mineral, Fresh, Balanced

Chablis l'Onciale, France

45

Citrusy, Mineral, Vibrant

Lusco Albarino, Spain

40

Citrusy, Crisp, Stone-fruited

Lyme Bay Baccus, England

37

Fresh, Zesty, Balanced

CHAMPAGNES & SPARKLING WINES

750ML

La Fornarina Prosecco, Italy

32

Soft - Apple - Melon

Nyetimber Classic Cuvée, England

68

Apple - Brioche - Pear

Bollinger Special Cuvée, France

99

Patisserie - Citrus - Weighty

Bollinger Rosé, France

115

Strawberry - Redcurrant - Fresh Bread

Dom Pérignon, France

260

Pear - Refined - Prestige

NON-ALCOHOLIC WINE

750ML

Vilarnau Sparkling, Spain

20

Light - Floral - Apple

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FLEDGLINGS CHRISTMAS MENU

SERVED FROM 12 NOON UNTIL 3.00PM

Four-Course Meal 65

ON ARRIVAL

Welcome Drink

Amuse-bouche

SMALL PLATES

Mozzarella Dough Balls 🌿 Garlic & oregano butter.

Roast Squash & Sage Soup 🥄 Rosemary garlic foccacia.

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.

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

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

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

DESSERTS

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

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

Strawberry Cheesecake 🌿 With fresh strawberries & popping candy.

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