

WINTER MENU

TO START

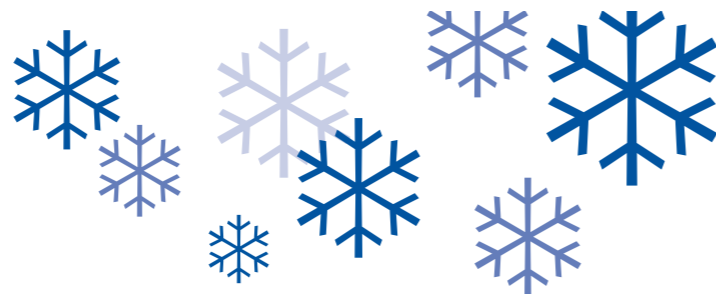
Salami & prosciutto, cornichons & pickled onions	6.5 (gf)
Scampi, with tartar sauce.....	7
Leek & potato soup, Welbeck Bakery sourdough.....	6 (ve)
Prawn Cocktail, Marie Rose, bread & butter.....	8
Chicken liver parfait, apple chutney & toast.....	7.5
Baked Morangie Brie, chutney, pickles & Welbeck Bakery sourdough.....	16.5 (to share)

TO FOLLOW

Battered cod, chips, mushy peas & tartar sauce	14
Jerusalem artichoke risotto, parsley & old Winchester cheese.....	14 (gf/v)
Pan fried seabass, yellow split pea dahl, green chilli & coriander relish.....	15 (df)
Roast turkey breast, pork bacon & chestnut stuffing, roast potatoes, cranberry chutney, whole roast carrot & sprouts	15
6oz Fillet or 12oz Ribeye, Chips, Peppercorn Sauce, blue cheese & red onion Salad.....	28 or 34 (gf)
Nelson steak/vegan burger, chips, little gem, truffle ketchup, bread & butter, pickles, onion rings.....	15
Venison, ale & onion suet pudding, garlic & herb mash, buttered kale	15.5

FOR LUNCH (12pm-4pm)

Cold cut ham, chips, fried duck egg & piccalilli.....	10 (gf) (df)
Garlic mushrooms on toast	7 (V)
Fish finger sandwich, little gem & tartar sauce	8
Turkey, bacon & brie sandwich, cranberry chutney	8



ON THE SIDE

Chips & gravy.....	3.5
New potatoes & seaweed butter.....	3.5
Buttered sprouts.....	3 (v)

TO FINISH

Chocolate crèmeux, salted caramel & cream	7.5 (gf) (v)
Sticky toffee pudding, toffee sauce & Devonshire clotted cream.....	7.5 (v)
Christmas pudding & Brandy sauce	7
Sherry trifle, hazelnut & cranberry biscotti.....	7.5 (n)
Selection of petit fours to share	7.5
Three or five cheese selection.....	10 or 16

FESTIVE TIPPLES

Mulled wine	4.5
Mulled cider	4.5
Festive margarita	7.5
Bloody nelson	7.5
Cherry bakewell.....	7.5
Glass of prosecco.....	5



SET MENU £30pp

Breads, oils, & pickles for the table (ve)

Leek & potato soup, Welbeck Bakery sourdough (ve)

Prawn cocktail, Marie Rose, bread & butter

Chicken liver parfait, apple chutney & toast

Jerusalem artichoke risotto, parsley & Old Winchester Cheese (gf/v)

Pan fried seabass, yellow split pea dahl, green chilli & coriander relish (gf) (df)

Roast turkey breast, pork bacon & chestnut stuffing, roast potatoes, cranberry chutney, whole roast carrot & Sprouts

Chocolate Crèmeux, salted caramel & cream (v) (gf)

Christmas pudding & Brandy sauce

Sherry trifle, hazelnut & cranberry biscotti (n)

Coffee/tea & mince pies

MARQUEE SET MENU £20pp

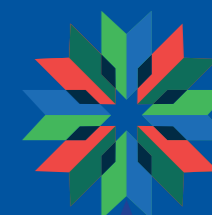
Mulled Cider on arrival

Beef bourguignon, roast garlic potato gratin, braised red cabbage

(v option available)

Apple & cinnamon crumble, Calvados custard

The
Nelson



CHRISTMAS
2021

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Nottingham NG14 5DN

WHAT'S ON

December 2021

15th November Winter menu starts

18th December Christmas jumper party, starts 7pm, complimentary mulled cider/wine, nibbles & mince pies

24th December Food 12-4 tapas to share

25th December 11-2pm drinks & mince pies

26th December 12-4pm, 12pm or 2pm sitting, 3 course set menu £35

27th-30th Kitchen open 12-7

31st Lunch 12-5, dinner 7.30pm, (table for the night) set menu £70pp live music at 8pm

1st January 2022 NYD brunch 11-3

2nd January Sunday lunch 12-3pm, close 5pm

3rd closed

4th closed (open 12pm on 5th January)

* Last orders at managers discretion

NYE MENU

3 courses £70pp*

7.30pm arrival, keep your table for the night

Live Music 8pm

Canapes & bubbles on arrival

TO START

Venison tataki, pickled mustard seeds, green onion & radish (gf) (df)

Clam & prawn risotto, fennel & watercress (gf)

Roast wild mushrooms, coddled egg, crispy shallots & sourdough toast

TO FOLLOW

Pan fried duck breast, duck leg gratin, roast chicory & red wine jus (gf)

Celeriac schnitzel, Old Winchester Cheese sauce, apple & dill (v)

Stone bass, braised leeks & beans, brown shrimp, capers & parsley (gf) (df)

TO FINISH

Chocolate selection to share

FINALLY

Petit fours & coffee

Book early to receive a free bottle of bubbles for the table

*£20 deposit pp on booking

Why not pre-order your Champagne for the table? BOTTLE GLASS

Cintila, Extra Dry, Portugal.....	24	4.5
Amata, Prosecco DOC Veneto, Italy	27	5
Champagne Collet, Brut Champagne, France.....	44	
Champagne Collet, Brut Rose Champagne, France	49	
Champagne Laurent Perrier, Cuvée Rosé, France	70	

NYD BRUNCH

THINGS TO SHARE

Focaccia, balsamic & olive oil..... 4.5 (ve/df)

Olives & pickles..... 4 (gf/df/ve)

Chicken liver parfait, apple chutney & Welbeck sourdough toast.....7.5

Scampi, with tartar sauce..... 7 (df)

Salami & prosciutto, pickled onions & cornichons..... 7.5 (gf/df)

Baked Morangie Brie, chutney, pickles & Welbeck Bakery sourdough..... 16.5 (to share) (v)

BIG PLATES

Smoked salmon & scrambled eggs on granary toast..... 8

Chorizo & spinach baked eggs, Welbeck Sour dough..... 10 (df)

Smoked haddock & spring onion omelette..... 9 (gf)

Roast sirloin of beef, chips & peppercorn sauce..... 16 (gf)

Battered cod, chips, mushy peas & tartar sauce..... 14

Butter chicken masala, coriander, almonds, pilau rice & naan.....16

Full Nelson, smoked bacon, sausages, tomato, mushroom, sauté potatoes & eggs..... 13

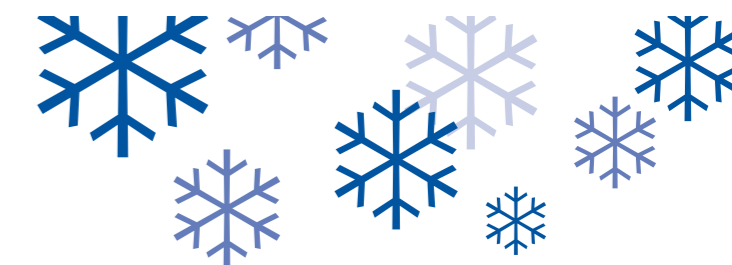
Vegetarian full Nelson, tomato, mushrooms, spinach, avocado, toast & eggs..... 12 (v)

Our own recipe sausages (The Snobby Butcher), colcannon mash & onion gravy.....13.5

Cold cut ham, fried duck egg, chips & piccalilli..... 10 (gf) (df)

Jerusalem artichoke risotto, parsley & Old Winchester Cheese..... 14 (gf/v)

Nelson steak/vegan burger, chips, little gem, truffle ketchup, bread & butter, pickles, onion rings.....15



SWEET PLATES

Sherry trifle, hazelnut & cranberry biscotti.....7 (n)

Chocolate crèmeux, salted caramel & whipped cream..... 7.5 (gf) (v)

Sticky toffee pudding, toffee sauce, clotted cream.....7.5 (v)

Three or five selection cheeseboard, chutney & crackers..... 10/15

