



Indulge in our delicious Christmas Fayre Menu, December 2017

THE NELSON INN

Monday-Thursday and Sunday - One Course-£13.95, Two Course-£16.95, Three Course £19.95

Friday and Saturday One Course- £15.95, Two Course- £19.95, Three Course £22.95

A £5 per head deposit and a pre-order is required for tables of 7 or more

STARTERS

Smoked Salmon and Prawns with horseradish, cream and lime vinaigrette, dressed with a baby leaf salad

Mushroom, Smoked bacon, Red onion and Thyme soup

Wild Moor Game Pate, flavoured with port and green peppercorns, served with a red currant red wine reduction and Melba toast

Baked Goats Cheese and Caramelized red onion tart, served with flame roasted red pepper chutney **GF V**

Whole Baked Camembert, served with toasted bread skewers- topped with crushed cranberry, garlic and chestnut crumb.
(£2.50 sup.) **GF V**

MAINS

Roast Crown of Turkey, rolled with chipolata sausage, sage, onion and cranberry stuffing and wrapped in smoked pancetta

Roast Topside of Beef served with creamed horseradish, roasted red onion topped with bacon crumb and homemade Yorkshire pudding

Slow Roasted Garlic, Thyme and Black Pepper Pork Belly, served with crunchy crackling and black pudding seasoning

(All of the above are served with duck fat roast potatoes and mash potatoes, honey roasted carrots and parsnips and chestnut glazed sprouts)

Baked Cod and Salmon Parcel, wrapped in wafer thin chorizo, with mozzarella and chervil crumb, served with white wine cream sauce, diced herb potatoes, honey glazed parsnips and carrots, and chestnut glazed sprouts

Portobello Mushroom, Potato and Red Onion Pie, served with garlic and paprika roast potatoes, honey glazed carrots and parsnips, and chestnut glazed sprouts with a gluten free gravy **GF V**

SWEETS

Traditional Christmas pudding with a brandy sauce

White Chocolate Christmas Roulade served with black cherry compote and vanilla pod ice-cream

Toffee and Honeycomb Cheesecake garnished with salted caramel truffle

Winter Berry Eton Mess with a raspberry coulis **GF**

Cheese Selection of Sage Derby, Stilton, Smoked Applewood and Mature Cheddar. Served with crackers, red onion and ale chutney, celery and a glass of port (£3.50 Sup.)

*Please make us aware of any allergies or dietary requirements
(GF= Gluten Free, V= Vegetarian, Most dishes can be altered to suit these dietary needs)*