

Christmas

AT
THE
N E L S O N
INN

TWO COURSE £25.00 - THREE COURSE £30.00

STARTERS

- Spiced Carrot & Parsnip Soup with parsnip crisps and baked bread roll.
- Korean BBQ Chicken Skewers with a peanut salad & Asian pickled slaw.
- Baby Camembert served with salad and a Sloe Gin & redcurrant dressing.
- Smoked Salmon and Dill Pate, toasted ciabatta flutes and pickled cucumbers and onions.
- Sweet Potato Falafel Bites, orange & pickled fennel salad, with a red pepper dressing.

MAINS

- Roast Staffordshire Crown of Turkey, sage & onion sausage stuffing, pigs in blankets, garlic roast potatoes, honey roasted carrots & parsnips, chestnut roasted sprouts, gravy and a Yorkshire pudding.
- Venison, red wine & mushroom Pie, chive buttered mash potato, honey roasted carrots & parsnips and a red wine & thyme gravy.
- Camembert, Fig & Caramelised Onion Tart, garlic roast potatoes, honey roasted carrots & parsnips, chestnut sprouts and red wine & thyme gravy.
- Grilled Salmon Fillet, mint pea and asparagus risotto.
- Slow roasted shin of beef, chive buttered mash potato, honey roasted carrots and parsnips with a red wine & thyme gravy.
- Chestnut & Roasted Mushroom Pie, garlic roast potatoes, roasted carrots & parsnips, chestnut sprouts and red wine & thyme gravy.

DESSERTS

- Christmas Pudding with rum & raisin ice-cream.
- Giant Chocolate Profiterole with vanilla ice-cream.
- Ferraro Roche and Popcorn Cheesecake with chocolate & hazelnut ice-cream.
- Lemon and Raspberry Banvoir with Chantilly cream.
- Raspberry Crumble Frangipane with mince pie ice-cream.

