THE NEST
BAR & RESTAURANT

IN LODGE BREAKFAST MENU

SERVED FROM 8AM UNTIL 11AM

Includes tea, coffee & a selection of juices

MENU PER HEAD 20

COLD SELECTION

Selection of Mini Pastries Croissant, Pain Au Chocolat & Pain Au Raisin.

Fresh Fruit Platter Boards Watermelon, pineapple, strawberries, raspberries & bananas.(GF)

Fruit & Nut Granola

Natural Greek Yoghurt (GF)

Baked Breads*

MENU PER HEAD 25

HOT SELECTION

Smoked Back Bacon (GF)

Local Lincolnshire Sausages

Roasted Portobello Mushroom (GF)

Scrambled Egg (GF)

Baked Beans

Allergen Information: Vegan Vegetarian Shellfish Fish Nuts

Please note that we handle all allergens in our kitchen so our food may contain traces. Please notify the team of any allergies. Our chefs are well versed in offering alternatives for any allergens and a full allergen list is available on request. *Gluten free option available.

THE NEST
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IN LODGE PRIVATE CHEF MENU

MENU PER HEAD 100

Our In Lodge Private Chef offering is only available to groups of 10 or more guests. A Senior Chef from The Nest will prepare the meals in your lodge. Selected dishes carry a supplement marked * next to each item. Vegans, allergens & special dietary requirements must be notified prior to booking. A limited choice of two starters, mains and desserts can be chosen in addition to one vegetarian or vegan option. Wine pairings are available to order with each dish. You can also book our In Lodge Private Cocktails package for the perfect start to your dining experience. To find out more, please contact our Private Dining team on inlodgeprivatedining@bainland.co.uk

STARTERS

SEAFOOD

Smoked Salmon, Crayfish & Smoked Mackerel Paté Rocket salad.

Hand-Dived Scallops & Morcilla Pea purée & green herb sauce.* 5

Seafood Ravioli Chilli shellfish bisque, buttered spinach & crisp celeriac.* 5

MEAT

Smoked Duck Breast Homemade pear chutney & toasted ciabatta.

Homemade Ham Hock & Pea Terrine Red onion chutney & sourdough bread.

Beef Carpaccio Pink pepper, rocket & sun-dried tomatoes.* 5

VEGETARIAN & VEGAN

Spiced Beetroot & Red Onion Tarte Tatin With a puff pastry base.

Smoky Mushroom & Walnut Stuffed Portobellos Green salad & herb oil.

Goats Cheese Bruschetta Charred peppers & honey.

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MAIN PLATES

SEAFOOD

Grilled Seabass Basil risotto, chargrilled peppers & romesco salsa.

Rainbow Trout Pak choi, grilled tenderstem broccoli & soy dressing.

Baked Salmon & Spinach Wellington Chive cream & herb oil.

MEAT

Slow Cooked Blade of Beef Horseradish mash & roasted vegetables.

Chicken Ballotine Sundried tomato and mozzarella mousse, wrapped in smoky bacon with wild mushroom & tarragon cream.

Local Rump of Lamb Dauphinoise potatoes, redcurrant & rosemary jus.

Fillet of Beef Wellington Horseradish rosti, buttered beans & rich red wine gravy.* 5

Grasmere Farm Pork Fillet Hoisin glaze, stir-fried greens & egg noodles.

VEGETARIAN & VEGAN

Pumpkin Ravioli Romesco sauce & rocket salad.

Spiced Butternut Chickpea, Red Onion & Raisin Cous Cous

Roasted Cauliflower Steak Red Pepper, olive & caper salsa with flaked almonds.

Minted Pea Risotto With Italian hard cheese & truffle oil.

DESSERTS

Homemade Lemon Tarte With a berry compote.

White Chocolate & Lime Cheesecake With a ginger biscuit base.

Seasonal Fruit Crumble Homemade vanilla custard.

Trio of Chocolate Homemade chocolate profiteroles, fudge brownie, white chocolate mousse & vanilla pod ice cream.

Coconut, Mango & Turmeric With coconut cream.

Selection of Lincolnshire & English Cheeses Poacher, Cornish Yarg, Cote Hill Blue with biscuits & chutneys.

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THE NEST
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IN LODGE SUNDAY LUNCH

MENU PER HEAD 60

Our three-course Sunday Lunch Menu is ideal for celebrating with family and friends in the comfort of your lodge. This menu is available only on Sundays between 12.00pm to 5.00pm, and only for groups of 10 or more guests. A Senior Chef from The Nest will prepare the meals in your lodge. Kids menu option is available on request. Vegans, allergens & special dietary requirements must be notified prior to booking. You can also book our In Lodge Private Cocktails package with any of our In Lodge Dining Menus. To find out more, please contact our Private Dining team on inlodgeprivatedining@bainland.co.uk

STARTERS

Smoked Mackerel Mousse Horseradish cream & toasted sourdough.

Ham Hock Terrine Red onion marmalade & brioche.

MAIN PLATES

Roast Sirloin of Lincolnshire Beef With homemade Yorkshire puddings, roast potatoes, tenderstem broccoli & honey roasted carrots.

Roast Loin of Lincolnshire Pork With apple sauce, sage and onion stuffing, crackling, roast potatoes, tenderstem broccoli & honey roasted carrots.

Roasted Red Pepper Filled with lemon and herb cous cous & roasted vegetables.

DESSERTS

Homemade Apple & Mixed Berry Crumble With custard & vanilla pod ice cream.

Baked Alaska Passion Fruit Tarte

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GRAZING BOARDS

MENU PER HEAD 25

Pre-order from our selection of grazing boards and let us do the rest. Each board is designed, and priced, for two people to share. Multiple boards can be created for bigger groups. These will be delivered and set up in your lodge at the time you have specified. Please note the kitchen will need 48 hours notice for this service.

To order a Grazing Board please select this when booking your lodge, or if you already have a booking, please log into your account and select “manage my bookings”.

LOCAL CHEESE BOARD

Lincolnshire Cheeses Mixed nuts, Cote Hill Blue, Cote Hill Yellow, Lincolnshire Poacher, Dambuster, Lincolnshire Red, fresh fruit, mixed chutneys, pickles, olives, artisan breadsticks & biscuits.

SAVOURY PLATTER

Local Savoury Delights Romesco dips, Caramelised red onion rolls, mixed chutneys, pickles, garlic sourdough pizza balls, homemade hummus, homemade Lincolnshire sausage rolls, honey roasted pigs in blankets, Lincolnshire pork pie, homemade meatball sliders & chicken Caesar bites.

CHARCUTERIE BOARD

Selection of Meats Olives, gherkins, mozzarella slices, basil marinated tomatoes, chutneys, artisan breadsticks, pickled red onion & chillies, toasted focaccia, sweet drop peppers, balsamic dip, olive oil dip, chorizo, salami, prosciutto & coppa.

VEGAN BOARD

Crafted Vegan Specialties Candied nuts, romesco dip, sweet potato falafel bites, padron peppers, vegan cheese, crackers, tomato tapenade, fresh & dried fruits, homemade hummus, garlic sourdough bites, split pea pods, carrot twirls & fried chickpeas.

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IN LODGE GREEN EGG BBQ

MENU PER HEAD 70

Our Green Egg BBQ is only available to groups of 10 or more guests. A Senior Chef from The Nest will prepare the barbecue at your lodge. You and your party will have the pleasure of indulging in a meat and a salad selection, served with a variety of sauces, chutneys & dips. Vegans, allergens & special dietary requirements must be notified prior to booking. You can also book our In Lodge Private Cocktails package for the perfect start to your dining experience. To find out more, please contact our Private Dining team on inlodgeprivatedining@bainland.co.uk

MEAT SELECTION

SERVED WITH FRESH BREAD ROLLS

Local 6oz Beef Burgers

Buttermilk Grilled Chicken Breasts

Lincolnshire Sausage Hot Dogs

Minted Lamb Chops

Garlic Prawn Lollipops

Local Reared Pork Steaks in a honey & chilli marinade.

SALAD SELECTION

Greek Orzo Salad Orzo pasta with feta cheese, olives, tomatoes, cucumber & red onions.

Bainland Caesar Salad Cos lettuce with homemade Caesar dressing, parmesan & spiced croutons.

Traditional Mixed Leaf Salad House dressing.

Creamy Potato Salad New potatoes in a creamy chive mayonnaise.

Selection of Grilled Vegetables Courgettes, aubergines & red peppers.

Moroccan Spiced Vegetable Cous Cous

Homemade Coleslaw

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AFTERNOON TEA IN-LODGE

Reservations require one week's notice & a minimum of 10 guests

MENU PER HEAD	35
ADD A GLASS OF NYETIMBER	45

SAVOURY SELECTION

Selection of Finger Sandwiches Coronation chicken, smoked salmon with dill cream cheese & cucumber , mature cheddar & caramelised onion chutney & Woodhall Spa haslet with wholegrain mustard

Pork & Apple Sausage Rolls

Sun-dried Tomato, Basil & Mozzarella Quiche

CAKES & SCONES

Plain & Fruit Scones With strawberry preserve & clotted cream

Pink Grapefruit Posset Strawberry & mint compote

Carrot Cake Orange zest cream cheese frosting

Lemon Meringue Tart

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THE NEST
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IN LODGE PRIVATE COCKTAILS

Shake up your special occasion with our In Lodge Private Cocktails package, provided to you by the staff of The Nest. This can be added alongside any of the Private Dining packages that are on offer, or on its own. This will feature your own private bartender to prepare some of your favourite tipples from our cocktail list. All catered in the privacy of your own lodge. We require a pre-order minimum of 15 cocktails to confirm the booking.

Specific cocktails can be considered on request.

COCKTAILS 15

Daiquiri
Tart - Delicate - Vibrant
Bacardi white rum, lime juice & sugar syrup. *Selection of flavours available.*

Tommy's Margarita
Fresh - Tart - Aromatic
Tequila, lime juice & agave syrup. *Selection of flavours available.*

Bramble
Sharp - Berry - Crisp
Pin gin, blackberry liqueur, lemon juice & sugar syrup.

Espresso Martini
Smooth - Sweet - Intense
Vodka, Kahlúa, cold espresso & sugar syrup.

Passionfruit Martini
Sweet - Tropical - Vanilla
Stolichnaya Vanilla Vodka, Passoa, passionfruit & vanilla syrup.

Old Fashioned
Bold - Intense - Classic
Bourbon whiskey, sugar, water & bitters.

Havana Good Time
Tropical - Aromatic - Vibrant
Havana rum, pineapple juice, passionfruit pulp, coconut cream, mango purée, lime, bitters & lemonade.

MOCKTAILS 9

Coco Loco
Mango purée, pineapple juice & coconut cream.

Collins Fizz
Lemonade, lemon & fruit purée.

Low Alcohol Bramble
0% Tanqueray Gin, lemon, sugar & Crème De Mûre .

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COCKTAIL MASTERCLASS MENU

MENU PER HEAD **40**

Shake up your special occasion with our In Lodge Masterclass package, provided to you by the staff of The Nest. This can be added alongside any of the Private Dining packages that are on offer, or on its own. This will feature your own private bartender to explain and teach your favourite tipples from our cocktail list. All catered in the privacy of your own lodge.

Please choose one cocktail from each category. A welcome cocktail will also be provided for your group on arrival. Non-alcoholic alternatives available upon request.

CLASSIC COLLECTION

Collins *Difficulty level 1*
Gin or Vodka with a choice of purée, lemon & sugar- *stirred.**

Mojito *Difficulty level 3*
Bacardi, lime, sugar, fresh mint & soda - *stirred.**

Daiquiri *Difficulty level 2*
Bacardi, sugar, lime & a choice of flavour - *shaken.**

Espresso Martini *Difficulty level 3*
Vodka, Kahlúa, sugar & espresso - *shaken.*

Tommy's Margarita *Difficulty level 2*
Tequila, lime, agave syrup & can be made spicy - *shaken.*

THE NEST SECRET COLLECTION

Life's a Peach *Difficulty level 2*
Orange Pin Gin, grapefruit, sugar, peach purée & peach liqueur - *shaken.**

Queen Bee *Difficulty level 2*
Cazcabel honey Tequila, Passoa, passionfruit, lime & honey - *shaken.*

Blue Velvet *Difficulty level 2*
Bacardi, Blue Curaçao, pineapple, coconut cream, sugar syrup & lime - *shaken.**

Bainland Bakewell Sour *Difficulty level 3*
Disaronno, cherry brandy, lemon, cherry syrup, bitters, sugar & egg white - *shaken.*

Havana Good Time *Difficulty level 3*
Havana rum, coconut cream, pineapple juice, mango purée, lime & bitters - *shaken.**

PB&J Old Fashioned *Difficulty level 2*
Sheep dog liqueur, Jack Daniels whiskey, fresh raspberries, sugar syrup & bitters - *stirred.*

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