



FESTIVE MENU

2 courses £20 / 3 courses £25

STARTERS

Butternut squash and thyme soup, toasted sourdough VG
Ham hock terrine, piccalilli, charred ciabatta
Local gin and beetroot cured salmon, cumin and orange puff straw
Baby shallot tarte Tatin, parsnip crisps, radish salad

MAINS

Pork chop with crackling
or
Longhorn Denver steak
Both served with roast potatoes, parsnip puree, sprouts and bacon, red wine jus and pig in blanket

Chargrilled turkey breast burger, cranberry aioli, pig in blanket, hand cut chips

Spiced winter vegetable gratin (VG), halloumi and aubergine 'pigs in blankets', roast potatoes, veggie jus GF

DESSERTS

Chocolate and orange crème brûlée, cinnamon and hazelnut biscotti
Winterberry cheesecake, meringue, honeycomb
Figgy's Christmas pudding, brandy crème anglaise
Selection of sorbets, granola crumb VG / GF

Booking Form

CONTACT NAME:			
CONTACT NUMBER:			
DATE:		TIME::	

GUEST NAME	STARTER				MAIN				DESSERT			SPECIAL REQUIREMENTS	
	Butternut Squash Soup	Ham Hock Terrine	Beetroot Cured Salmon	Baby Shallot Tarte	Roast Pork	Longhorn Steak	Roast Turkey	Winter Vegetable Gratin	Crème Brûlée	Winterberry Cheesecake	Figgy's Christmas Pudding		Sorbet

SPECIAL WINES PRE-ORDER

WINE	PRICE	QUANTITY
WHITE		
Mâcon-Charnay-lès-Mâcon 'Les Piliers', GENETIE (V)	£37.50	
'North Coast' Viognier, Cline Cellars (V)	£39	
Bon Courage 'Prestige' Chardonnay	£32	
RED		
Rioja Crianza, Los Vinateros	£33	
Chateau Négrit, Montagne-Saint-Émilion AoP (V)	£36	
Pinot Noir 'Signature Series', Sherwood Estate (V)	£39.95	
CHAMPAGNE		
Champagne 'Brut Selection' NV, Gremillet	£60	

Please complete the form and either return to the Lord Nelson or email darren@lordnelsontopsham.com

All bookings require £5 per person deposit (should any bookings need to be cancelled as a result of Covid-19, then all monies will be refunded.)

Lord Nelson / High St / Topsham / 01392 660374
www.lordnelsontopsham.com