

THE NEST



TWO COURSE DINING MENU

MENU PER HEAD **60**

Please choose two mains, starters or desserts for your business gathering. Vegans, allergens & special dietary requirements must be notified prior to booking. Please specify if you would like your meals to be served at a time of your choosing. To find out more, please contact our dedicated team on conferencing@bainland.co.uk

STARTERS

Chicken Liver Parfait Red onion marmalade & brioche slices.

Smoked Duck Salad Pear Chutney & toasted sourdough.

Smoked Salmon & Crayfish Mousse 🐟🐚 Rye bread & pickled lemon cucumber.

Sweet Potato Falafel 🌿🥜 Romesco sauce.

Tempura Battered Cauliflower 🌿 Sweet chilli dip.

Selection of Cured Meats Coppa, prosciutto, salami, chorizo, mixed olives & pickles.

Homemade Butternut Squash & Tomato Soup 🌿 Sourdough croutons.

Breaded Whitebait 🐟🐚 Homemade tartare sauce & charred lemon.

Mini Mezze 🌿 Falafel, halloumi, sweet drop peppers, hummus & tzatziki.

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.

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MENU PER HEAD **60**

MAINS

Braised Blade of Beef Horseradish mash & roasted vegetables.

Lemon Butter Roasted Chicken Supreme Wild mushroom sauce, fondant potato & glazed carrots.

Soy Glazed Salmon Fillet 🐟 Tenderstem broccoli, pak choi, charred lemon & crushed potatoes.

Wild Mushroom Risotto 🍄 Mushroom ketchup.

Roasted Red Pepper 🌶️ Oven roasted tomato sauce, lemon & herb cous cous.**

Piri Piri Flatiron Chicken Chargrilled chicken breast in a Piri Piri sauce, pickled slaw & herb oil served with skin on fries.

Roast Rump of Lamb Redcurrant & rosemary sauce with dauphinoise potatoes.

Pan Roasted Seabass Fillet 🐟 Wilted samphire, herb roasted potatoes with lemon & chive cream.

Lincolnshire Sausage & Mash Rich red onion gravy.

DESSERTS

Fresh Fruit Crème Pâtissier Tart 🍰

Homemade Sticky Toffee Pudding 🍮 Toffee sauce & vanilla ice cream.

Strawberry Pavlova 🍰 Homemade meringue, strawberry compote & chantilly cream.

Homemade Apple & Mixed Berry Crumble 🍮 Vanilla pod custard.

Passionfruit Baked Alaska 🍰 White chocolate ice cream.

Chocolate Orange Mousse 🍰 Chocolate crisp & crumb.

Salted Caramel Brownie 🍰 Salted caramel ice cream.

Selection of Lincolnshire Cheese 🧀 Pickles & artisan biscuits.***

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BUFFET MENU

MENU PER HEAD **45**

Please choose six options from the choices below for your business gathering. Vegans, allergens & special dietary requirements must be notified prior to booking. Please specify if you would like your buffet to be served at a time of your choosing. To find out more, please contact our dedicated team on conferencing@bainland.co.uk

Selection of Sandwiches On Ciabatta rolls.

Leek, Cheddar & Wholegrain Mustard Tart 🌿

Fattoush Salad 🌿

Roasted Butternut & Beetroot Salad 🌿 Horseradish cream.

Tempura Battered King Prawns 🐞 Hoisin & Spring Onion Dip.

Homemade Duck Spring Rolls

Lincolnshire Pork Pie & Pickle

Homemade Lincolnshire Sausage & Black Pudding Rolls

Homemade Creamy Coleslaw 🌿

Traditional Potato & Chive Salad 🌿

Mini Cheeseburger Sliders Brioche Buns.

Mini Sweet Chilli Chicken Burgers Iceberg lettuce & mayonnaise.

Mini Pulled Pork Sliders BBQ sauce & Monterey Jack cheese.

Homemade Chorizo Scotch Eggs

Cauliflower Fritters 🌿 Sweet Chilli Dip.

Sweet Potato Falafel 🌿 🥜 Romesco sauce.

Mezze Platter 🌿 Falafel, halloumi, hummus, romesco, tzatziki & sweet drop peppers.

Allergen Information: Vegan 🌿 Vegetarian 🌿 Shellfish 🐞 Fish 🐟 Nuts 🥜

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