

# THE NEST



## IN LODGE GREEN EGG BBQ

Our Green Egg BBQ is only available to groups of 10 or more guests. A Senior Chef from The Nest will prepare the barbeque 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 Events team on [events@bainland.co.uk](mailto:events@bainland.co.uk)

### MEAT SELECTION

SERVED WITH FRESHLY BAKED ROLLS

Local 6oz Beef Burgers

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Buttermilk Grilled Chicken Breasts

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Lincolnshire Sausage Hot Dogs

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Minted Lamb Chops

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Garlic Prawn Lollipops 🍤

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Local Reared Pork Steaks in a honey & chilli marinade.

### SALAD SELECTION

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

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

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Traditional Mixed Leaf Salad 🌿 House dressing.

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Creamy Potato Salad 🌿 New potatoes in a creamy chive mayonnaise.

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Selection of Grilled Vegetables 🌿 Courgettes, aubergines & red peppers.

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Moroccan Spiced Vegetable Cous Cous 🌿

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Homemade Coleslaw 🌿

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.