

THE NEST



TWO COURSE DINING

These menus are available to Corporate groups of 10 or more. Your group must choose the same Two Courses for everyone to enjoy. Vegans, allergens & special dietary requirements must be notified prior to booking.

To find out more, please contact our Events Team on events@bainland.co.uk

STARTERS

Homemade Soup of your choice   Baked onion mini loaf.*


Salmon, Prawn & Horseradish Mousse   Dill blini, keta & lemon dressed cucumber.*



Ham Hock & Chestnut Terrine Winter chutney, apple crisp & toasted sourdough.*

MAIN PLATES

Pan Roasted Chicken Supreme Fondant potato, charred tenderstem broccoli, white wine & cranberry jus. (GF)

Slow Braised Pork Belly Parsley creamed potato, buttered kale, cider & honey jus. (GF)

Pan Fried Cod  Creamed potato, shredded brussels sprouts with pancetta, lemon beurre blanc & herb oil. (GF)



Sauteed Spinach Gnocchi   Tomato and pesto sauce, toasted pine nuts, confit cherry tomato & dressed endive. (GF)

DESSERTS

Sticky Toffee Pudding  Butterscotch sauce with rum & raisin ice cream.

Dark Chocolate Cheesecake  Kirsch cherry gel & macerated cherries.

Passionfruit Tart  Pineapple and lime salsa & champagne sorbet.

Gelato & Sorbet  Choose 3 scoops from; vanilla pod, white chocolate, raspberry cheesecake, double chocolate & pistachio. Vegan Range  Caramel ripple, chocolate coconut, lemon sorbet, passionfruit sorbet & mandarin sorbet. (GF)

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.