



The Lord Nelson

PRE-CHRISTMAS MENU

December 1st-23rd, 2011

Served lunchtime and evenings Monday-Friday, for pre-bookings only.

*Curried apple and parsnip soup with chef's parsnip crisps
Fresh figs stuffed with English Barkwell cheese and wrapped in Parma ham
served on a bed of leaves, with a Turkish honey dressing
Gratinated seafood crumble
Classic Prawn Cocktail*



*Roast Norfolk turkey served with fresh cranberry sauce,
chestnut stuffing, bacon-wrapped local chipolata, roast potatoes,
puréed parsnips and fresh seasonal vegetables
Individual fillet of Beef Wellington, dauphinoise potatoes and fresh seasonal vegetables
Fresh fillet of sea bass with parsley and black olive butter, dauphinoise potatoes
and fresh seasonal vegetables
Chef's home-made mushroom lasagne served with a mixed dressed salad*



*Home-made apple pie and double cream
Traditional Christmas pudding with brandy sauce
Raspberry crème brûlée
Selection of English cheeses served with water biscuits and home-made chutney*

All poultry produce used in our menu is free-range. All our food is freshly prepared so please be patient.

Three courses £29.75

The above price is inclusive of VAT. A discretionary 10% service will be added.

Please advise menu choices and a deposit of £10 per person with booking.

BOOK TODAY

Tel: 01491 612497

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www.lordnelson-inn.co.uk