



# Christmas

## Lunchtime Menu

2 courses - £15.95 per person

3 courses - £19.95 per person

### Starters

**CHEF'S PARSNIP & BACON SOUP**

with homemade walnut bread

**NELSON'S PORT & STILTON PATÉ**

with toast

**LEMONY KING PRAWN BRUSCHETTA**

**MELON wrapped in PROSCUITTO**

### Main Courses

**TRADITIONAL ROAST TURKEY**

served with all the trimmings

**ROAST TOPSIDE of BEEF**

with mustard & thyme Yorkshire pudding and red wine gravy

**CONFIT of DUCK**

with damson & juniper relish

**FRESH SALMON en CROUTE**

with tarragon butter and wilted spinach

all served with goose fat roast potatoes with rosemary and fresh seasonal vegetables

**LUXURY NUT & SEED LOAF**

with cranberry, apple and brandy sauce, served with a medley of chunky roasted vegetables

### Desserts

**TRADITIONAL CHRISTMAS PUDDING**

served with brandy cream

**PANTETTONE BREAD & BUTTER PUDDING**

with cream

**IRISH COFFEE TORTE**

with warm chocolate sauce

**LOCAL SOMERSET BRIE**

served with oatcakes and homemade fruit chutney

**NELSON'S HOMEMADE FIG ICE CREAM**

### To Finish

**COFFEE and MINCE PIE - £2.45 per person**

# Christmas

## Dinner Menu

3 courses - £19.95 per person

### Starters

**CHEF'S PARSNIP & BACON SOUP**

with homemade walnut bread

**NELSON'S PORT & STILTON PATÉ**

with toast

**LEMONY KING PRAWN BRUSCHETTA**

**MELON wrapped in PROSCUITTO**

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served with oatcakes and homemade fruit chutney

**NELSON'S HOMEMADE FIG ICE CREAM**

### To Finish

**COFFEE and MINCE PIE - £2.45 per person**

# How to Book your Meal

Our Dining area will be festively decorated from 1st December and we are taking Christmas Party Bookings for dates from the 1st until the 24th December 2009.

A non-refundable deposit of £5 per person for the Christmas menu secures your booking. A receipt for your deposit will be issued and deducted from your final bill.

Please complete the booking form and return to us with your deposit.

Please make cheques payable to  
**The Lord Nelson Inn.**

We look forward to seeing you during the Christmas period and will do our best to make sure that you enjoy your visit.

A good selection of Wines are available to complement your meal.