



New Years Eve Menu 2024

A Selection Of Appetisers

Homemade Cauliflower and Brie Soup
Freshly prepared and wholesome

Cod and Pancetta Fishcakes
Served with lemon mayo

Melon and Mango Cocktail
Fresh chunks of melon and mango, served with a refreshing mango sorbet

Mediterranean Mushrooms
Button mushrooms cooked in a rich tomato and basil sauce with mediterranean vegetables, served with garlic bread

Main Courses

8oz Frank Parker's Rump Steak
Grilled to your liking, served with chips, peas, grilled tomato and mushrooms (add peppercorn sauce for £1.50)

Duck Breast
Pan fried duck breast sliced into a port and cherry sauce. Served on a bed of mashed potato.

Tuna Steak
Grilled tuna steak served with tenderstem broccoli, green beans and new potatoes

Lamb Koftas
Served on a bed of rice with a yoghurt and mint dip

Vegetarian Curry (V)
Tomato based homemade vegetable curry served with rice and naan bread

To Follow

A range of desserts will be available from our sweets board

£40.00ph
(£20 Children)

Booking & Deposit

Bookings over the Christmas period will require a non-refundable deposit, please contact the Staff for more details.

For weekend entertainment nights we require £5pp payable on booking. For Christmas Day £10pp with balance paid by end of November. Boxing Day £5pp and New Year's Eve £10pp payable as soon as possible after the booking.

All bookings must be confirmed nearer the time and any changes made as soon as possible.

Pre-Xmas Weekend Entertainment

6th December
AcSia

Music from all eras. Indie, Pop, Rock, Mowtown and more!

7th December

Karl Luv to Disco - Music from all eras

13th December

Flashback - Popular covers from 60s, 70s & 80s

14th December

King Crooks - 4 piece indy rock cover band

20th December

Sherberts - Rock and pop covers

21st December

Karl Luv to Disco - Music from all eras

£32.50ph, including 3 course meal

THE Lord Nelson



Christmas & New Year 2024



Pre-Christmas Celebration Menu 2024

A Selection Of Appetisers

Homemade Soup of the Day
Freshly prepared and wholesome

Melon & Strawberry Cocktail
Served with fresh fruit and a raspberry coulis

Victory Mushrooms
Poached in a white wine, wholegrain mustard & blue cheese sauce, served on garlic bread

Traditional Prawn Cocktail
Served with a marie rose sauce

Main Courses

Traditional Roast Turkey
With all the trimmings & roast gravy

Frank Parker's Rump Steak
Grilled to your liking, served with grilled tomato and mushrooms (add peppercorn sauce for £1.50)

Peppercorn Chicken
Poached chicken breast, finished in our own fiery peppercorn sauce

Lemon Tarragon Cod
Grilled cod fillet cooked in a lemon and tarragon butter

All served with fresh vegetables & potatoes in season, or chips & peas

To Follow

A selection of tempting desserts

To Complete The Occasion

Mince Pies

Senior Citizen Lunch/Childs Lunch £16.50

Adults Lunch/Adults Evening £22.00

Band or Disco Night £32.50

Christmas Day Menu 2024

A Selection Of Appetisers

Homemade Carrot & Coriander Soup
Freshly prepared and wholesome

Garlic & Thyme Mushrooms
Chestnut mushrooms poached in a creamy garlic and thyme sauce, served on garlic bread

Baked Camembert
Served with Onion Chutney

Seafood Medley
North Atlantic prawns, crayfish tails and crab meat served with marie rose sauce

Main Courses

Traditional Roast Turkey
Served with all the traditional trimmings, roast gravy and cranberry stuffing

Frank Parker's Scottish Roast Sirloin of Beef
With Yorkshire pudding and port roast gravy

Pork Belly
Roasted belly of pork served with mash potatoes and black pudding

Seabass Fillets
Pair of lightly grilled seabass fillets infused with a lemon butter

Nut Roast (V)
Peanuts, walnuts and almonds blended with carrots, onion and bulgur wheat, served with vegetarian gravy

All served with fresh vegetables & potatoes in season

To Follow

A selection of desserts are available, please see the menu on your table

To Complete The Occasion

Coffee, Mince Pies & Petit Fours

£72.50ph (Children £40.00)

Boxing Day Menu 2024

A Selection Of Appetisers

Homemade Carrot & Coriander Soup
Freshly prepared and wholesome

Trio of Melon
Served with raspberry sorbet

Victory Mushrooms
Poached in a white wine, wholegrain mustard & blue cheese sauce, served on garlic bread

Traditional Prawn Cocktail
Served with a marie rose sauce

Brie Wedges
Served with a cranberry dip

Main Courses

Traditional Roast Beef
Served with Yorkshire pudding, roast gravy, seasonal potatoes and vegetables

8oz Frank Parker's Rump Steak
Grilled to your liking, served with chips, peas, grilled tomato and mushrooms (add peppercorn sauce for £1.50)

8oz Battered Cod
Served with chips and mushy peas

Cider and Apple Pork Chops
Served on a bed of mash and finished in a apple and cider gravy

Southern Fried Chicken Burger
In a brioche bun with lettuce and mayonnaise, served with chips and coleslaw

Homemade Chicken & Leek Pie
Served with chips and peas

To Follow

A selection of desserts will be available from our sweet board

To Complete The Occasion

Coffee & Mints

Adults £30.00ph (Children £1 7.50)