




Nelson Tavern

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SUNDAY ROAST

At The Nelson Tavern we Pride ourselves on our award winning Sunday Roast.

We offer a different selection of meats to choose from such as Beef, Lamb, Chicken and Dorset Pork Belly.

All Our Meat is locally sourced from Neal's Butchers. We Offer a normal main portion for £11.95 which allows you to have a selection of one type of meat with all the trimmings.

We also provide a bigger option which is famously know as our Big Boy Roast, this allows you to choose between three different types of meat and have all the trimmings to go with it. £14.95

At The Nelson Tavern we are definitely a family oriented Pub and we also do a kiddies portion of Sunday roast for the little ones. £6.95



BUFFET MENU

- Handmade Pork & Tarragon Scotch eggs.
- Handmade Sage & Onion Sausage Rolls.
- Harissa & Yoghurt Marinated Chicken Wings.
- Char- Grilled Aubergine, Feta, Chilli & Mint Wraps.
- Oak Smoked Mackerel, Cream Cheese & Chive Blinis.
- Selection of finger Sandwiches
- Butternut Squash & Sage Arancini Balls
- Selection of Cup Cakes

Buffet menu can be changed to different options (speak to Joe)



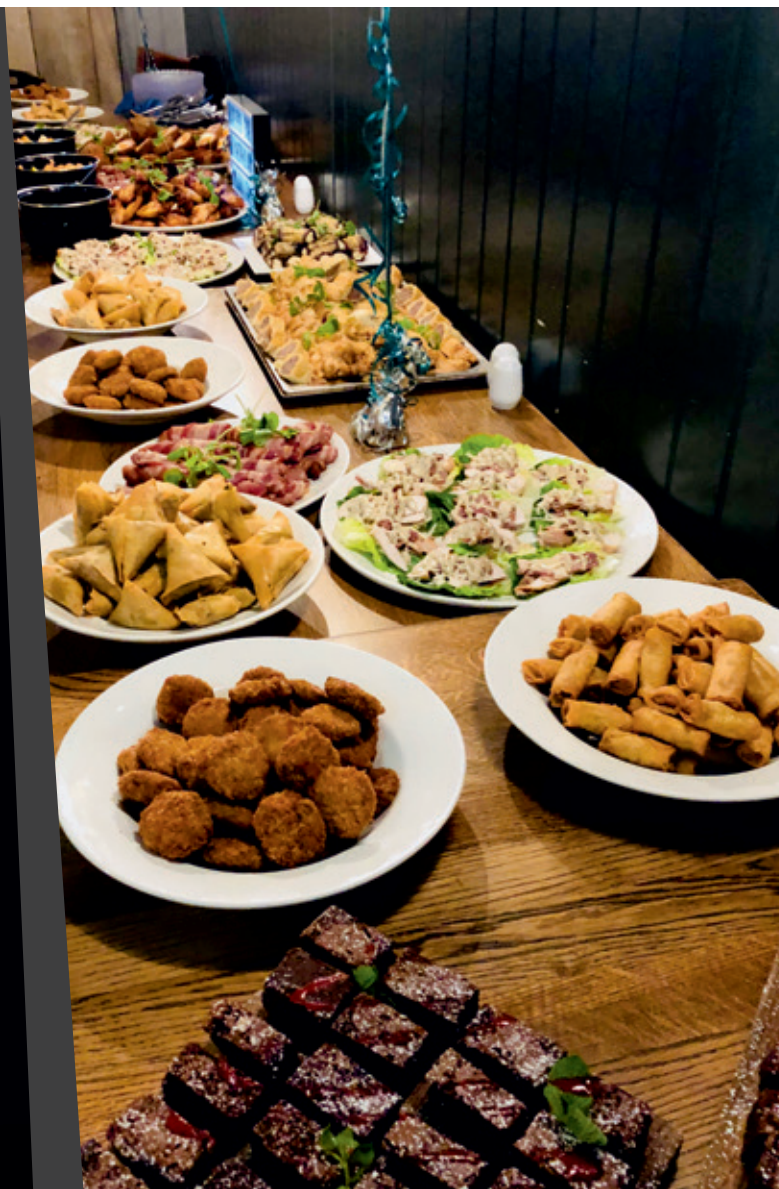


Function Options That We Offer

Full Nelson - This is normally used for wedding receptions however it can be used for other events or functions you wish to put together, we like to accommodate everyone. Any queries just speak to Joe.

Full Nelson Includes - Full Buffet, 3 course Meal, Glass of prosecco p/person, Half a bottle of wine p/person, and Canapes. £44.95 Per Head.

Nelson's Hog Roast - Neal's Butchers Slow Roasted Hog served with Handmade Sesame Brioche Rolls, mixed seasonal salad, slow baked jacket potatoes and the Nelson's star anise infused red cabbage slaw, chilli and lime corn on the cob.
£10.95 p/head or £1050 for 100 people.



Nelson's 3 Course

This is a 3 course set menu that we offer.

Starters

Terrine: Pressed ham hock & parsley terrine, pickled vegetables, spiced apple chutney served with rosemary focaccia

Soup: Sweet Potato, butternut squash & coriander soup, chilli oil and a cumin and cheddar loaf

Vegetarian: Buffalo mozzarella and beef tomato salad, basil pesto, pea shoots and a balsamic glaze

Mains

Meat: Roast Confit chicken breast, thyme potato fondant, fine beans, wild mushroom and tarragon sauce

Fish: Pan fried hake, crushed new potatoes, wilted spinach, sauce vierge and parma ham crisp.

Vegetarian: Asparagus, pea and bacon bean risotto, crispy poached egg with lemon oil.

Desserts

Apple tart tatin with clotted cream ice cream.

Gluten free chocolate brownie, mixed berries, coulis and vanilla pod ice cream.

Hayley's Pimms jelly fruit salad and raspberry sorbet.

Please note that if you have any food allergies please speak to Joe as we take them very seriously.