

NLC Private Dining Menu



£42.50 Three Course Set Menu

Please select a single three course menu from the options below.
All our set menus include coffee and chocolates.

Special Dietary Requirements: (v) Vegetarian | (ve) Vegan | (gf) Gluten Free

Starter

Lincolnshire Parsnip Velouté, Parsnip Crisps (ve/v)
Chapel and Swan Smoked Salmon, Homemade Soda Bread, Lemon
Pressing of Free-Range Chicken, Suffolk Pork, Shiitake, Pear and Pickled Vegetables (gf)
Salad of Chargrilled Baby Leeks, Roast Beets, Goat's Cheese, English Cobnut Dressing (v/gf)
Salt Baked Lincolnshire Celeriac, New Season English Walnuts, Watercress, Kent Apple (v)
Crisp Tart of Wild Mushrooms, Leeks, Truffle Emulsion (v)

Main

Confit Leg of Aylesbury Duck Leg, Spiced Red Cabbage, Gratin Potatoes, Jus
Pot Roasted Sutton Hoo Chicken, Pointed Cabbage, Red Wine Jus
Cured and Roast Orkney Salmon, Spiced Lentils, Roast Onion Puree (gf)
Crispy Slow Cooked Suffolk Pork Belly, Fondant Potato, Kent Cavolo Nero, Apple and Sage (gf)
Slow Cooked Rump of Welsh Lamb, Roasted Root Vegetables, Rosemary and Sherry Vinegar Jus
Daube of Beef, Horseradish Mash, French Beans
Roast Kent Pumpkin Risotto, Parmesan, Lemon and Chives (v)
Zaatar Roasted Lincolnshire Cauliflower, Spiced Lentils, Truffle, Sherry Vinegar (ve/gf)
Root Vegetable Wellington, Horseradish Mash, Velouté (v)

Dessert

Sticky Toffee Pudding, Crème Fraiche, Toasted Pecan
Kent Caramel Apple and Blackberry Crumble, Vanilla Ice Cream
Panna Cotta, Plum, Madagascan Vanilla, Anise (gf)
Pear Bakewell Tart, Almond and Crème Fraiche (v)
BBQ Pineapple, Coconut Yoghurt, Pink Peppercorn Syrup, Toasted Buckwheat (ve/gf)
Cut Fresh Fruit, Seasonal Sorbet (ve/gf)
Cheese: A Selection of Ripe Regional British Cheeses, Pear Chutney, Biscuit, Celery and Grapes