



How to book

Call 01273 695872
 Email enquiries@lordnelsonbrighton.co.uk
 Visit lordnelsonbrighton.co.uk

Christmas bookings are accepted on a first come first served basis – please book early to avoid disappointment. A non-refundable £5 deposit per person is required to secure your booking.

Please confirm your menu choices at least one week prior to your booking date. We can cater for most dietary requirements therefore please inform us of any allergies or contact us prior to booking if you have any concerns.

Opening hours

Mon 24th Open 12:00-22:00 Food 12:00-18:00	Thurs 27th–Fri 28th Open 11:00-23:00 Food 12:00-14:30 18:00-21:00
Tues 25th CLOSED	Sat 29th–Sun 30th Open 11:00-23:00 Food 12:00-21:00
Weds 26th Open 11:00-23:00 Food 12:00-15:00	Tues 1st January Open 12:00-22:00 Food 12:00-18:00



New Year's Eve

Open 11:00–01:00
 Food 12:00–18:00



Christmas

at the
 Lord Nelson



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 Brighton BN1 4ED
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This festive season, relax while we do the work for you with menus featuring elegant Christmas classics, decadent desserts, and delicious drinks, all presented by our friendly team. Whether it's a cosy twosome, family gathering, friendly meet-up, or celebration with colleagues, book now!



Christmas Party Menu

2 COURSES £25 | 3 COURSES £27.95
AVAILABLE FROM 1ST-24TH DECEMBER 2018

STARTERS

Tomato & Basil Soup

Hot crusty roll & butter

Chicken Liver Pâté

Toast and red onion chutney

Prawn Cocktail

Lettuce, seafood sauce, lemon garnish
and crusty roll with butter

Breaded Cherry Peppers v

Roasted garlic alioli

MAINS

Traditional Roast Turkey

Stuffing, pigs in blankets, roasted vegetables,
cauliflower cheese, red cabbage, garlic and rosemary
roast potatoes, red wine gravy and a giant
Yorkshire pudding

Baked Salmon Fillet

Roasted new potatoes seasonal vegetables,
topped with lemon butter sauce

Vegan Smoked Tofu, Sweet Potato & Spinach Pie

Roasted seasonal vegetables, garlic and rosemary
roast potatoes and vegetarian gravy

Mushroom, Brie, Hazelnut & Cranberry Wellington v

Roasted seasonal vegetables, garlic and rosemary
roast potatoes and vegetarian gravy

DESSERTS

SERVED WITH CUSTARD, CREAM OR ICE CREAM

Harvey's Own Traditional Christmas Pudding

With brandy butter

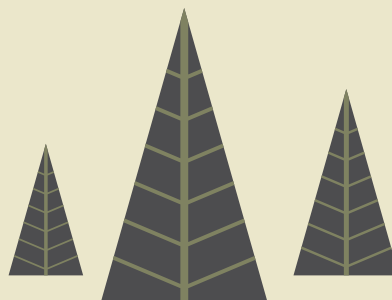
White Chocolate & Raspberry Roulade

Gluten-free Strawberry Cheesecake

Apple Pie

Cheeseboard

Cheeseboard with red onion chutney,
grapes, apple and cracker selection



Parties are bookable from 30th November until 22nd December inclusive. The Christmas Buffet menu is only available to parties of 15 or more. A 10% discretionary service charge will apply for parties of 6 or more guests.

Christmas Buffet Menu

£17.95 PER HEAD
MINIMUM 15 PEOPLE

Velvet Prawns

Coated in a beetroot flavoured crumb
with seafood sauce

Breaded Cherry Peppers v

Filled with cream cheese with a garlic dip

Chicken Liver Pâté on Toasted Bread

Red onion chutney

Breaded Brie Wedges v

Chunky chilli jam

Pigs in Blankets

Barbeque sauce

Wild Mushroom Savoury Rolls vg

Sweet chilli dip

Mini Roast Potatoes

Rosemary and garlic

Cheese Platter

Stilton, cheddar, camembert, houmous, chutney,
olives, apple wedges and crusty bread

Mixed Leaf Salad Bowl

Drizzled with balsamic vinegar



Harvey's Christmas Ale

7.5% — Warm the soul with this award-winning festive delight, this traditional barley wine embodies the essence of Christmas spirit – exuding biscuity malts and rich candied fruits, it's balanced by a strong hop bitterness. Enjoy with strong cheeses, Harvey's Christmas pudding, and rich beef dishes.