

NVTEC Christmas Dinner 2nd December 2026

£32.50 per head

3 course meal Menu

Name (1)		
Name (2)		
Telephone Contact Number:		
Starters	Person 1	Person 2
Carrot, red lentil and coriander soup	Tick	
Salmon mousse, salad leaves with a dill and lemon dressing		
Potted chicken liver parfait served with fig and onion chutney and toasted bread		
Melon, fresh berries and mango drizzle		
Mains		
Hand carved turkey, stuffing, bacon wrapped sausage and pan roast gravy		
Leek, butternut squash and mushroom wellington served with a red wine gravy		
Seabass fillet served with tarragon and lemon sauce		
Slow cooked beef brisket in red wine, Yorkshire pudding and pan roast gravy		
All served with a selection of seasonal vegetables and roast potatoes		
Desserts		
Chocolate and ginger torte, cream and a spiced pear drizzle		
Christmas pudding served with a creamy brandy sauce		
Cheddar cheese, stilton and brie with celery, grapes, chutney and biscuits		
Clementine and prosecco posset, with a cranberry compote and pistachio shortbread		
Coffee & chocolate to finish		

Payments non refundable upon booking. Please advise before-hand of any Food Intolerances & other allergens. All food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present. Menus do not include all ingredients, but are available.

To be seated at 7.30pm – 11.00pm last orders.

Payments to be sent to:

Jill Robbins NVTEC, 51 Woodland Road, Nailsea. BS48 1HX
Tel: 07713401150 and leave a message, I will get back to you.
Payments can be made on line: NVTEC NSG. NatWest.
Sort Code: 60-23-32 Account No: 53352734