

NICK NAIRN CLASSES

Autumn / Winter 2025

SEPTEMBER

Saturday 13th and Sunday 14th - Nick's Classics

STARTER: Salad of seafood and avocado | Nick's cocktail sauce

MAIN: Peppered fillet steak | whisky mushroom sauce | duck fat potato wedges | rocket and parmesan salad

DESSERT: To be selected from the a la carte menu

OCTOBER

Saturday 9th and Sunday 10th - Asia Part 1

STARTER: Chicken satay | pickled cucumber | peanut sauce

MAIN: Singapore noodles | home made Char Siu (the best barbequed pork)

DESSERT: To be selected from the a la carte menu

Saturday 25th and Sunday 26th - Japan Part 2

STARTER: Salmon and avocado sushi | salmon sashimi

MAIN: Soy chicken ramen | soba noodles | shiitake | ramen egg and chilli

DESSERT: To be selected from the a la carte menu

NOVEMBER

Saturday 29th and Sunday 30th - India Part 2

STARTER: Monkfish king prawn coconut curry | tomato | peas | spring onions

MAIN: Indian spiced venison kebabs | fragrant green chutney | homemade naan bread

Dessert: To be selected from the a la carte menu

DECEMBER

Friday 5th - Nick's Christmas

STARTER: Nick's Own Cure smoked salmon with a salad of apple, watercress and horseradish

MAIN: Roast chicken with all the Christmas trimmings

DESSERT: To be selected from the a la carte menu

Sunday 21ST -Mexico

STARTER: Fish taco (market fish) | homemade corn tortilla | guacamole | pico de gallo | Mexican white sauce

MAIN: Authentic Mexican beef steak chilli | Mexican rice | sour cream

DESSERT: To be selected from the a la carte menu