



FESTIVE MENU

2 Course £30 / 3 Course £36

Tear n share milk bread, roast garlic butter £4.5 / Olives £4.0

STARTERS

Roast Parsnip & White Bean Soup, cider caramel and sage VG

Gin Cured Chalk Stream Trout, grapefruit & fennel salad, creme fraiche GF

Gressingham Duck leg rillettes, celeriac & mustard remoulade, and toasted sourdough GF

Slow Cooked Beetroot, candied walnuts, endive and binham blue v

MAINS

Roast Shalford Turkey Crown, roast potatoes, pigs in blankets, honey roast root vegetables, bread sauce, sprouts, cranberry preserve

Baked Cod, white beans, brown shrimp and roast jerusalem artichoke cream GF

Braised Beef Cheek, white onion cream, grey oyster mushrooms, crispy potato GF

Shallot Tarte Tatin, pickled walnut & date ketchup, chard and crispy garlic DF GF

DESSERTS

Lilly Puds Christmas Pudding, brandy butter, custard V GF (VG)

Mulled Pear & Frangipane Tart, vanilla ice cream v

Dark Chocolate Mousse, poached orange, cocoa nib wafer, caramel ice cream V GF

Chef's Selection of Cheese, chutney, biscuits, apple

Teas, Coffees, homemade Mince Pies supp. £5

V Vegetarian VG Vegan GF Gluten Free

Please let a team member know of any allergies or dietary requests

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