



THE
BLACK LION
LONG MELFORD

FESTIVE MENU

2 Course £30 / 3 Course £36

STARTERS

Cured salmon, beetroot cream, bramley apple, parsnip crisp
Butternut squash soup with candied lemon peel and thyme
Sticky pickled carrots, Celeriac remoulade, walnut vinaigrette (N)

MAINS

Turkey with all the trimmings
Braised shin of beef, roast onions and pancetta, 'burnt' broccoli, peppercorn sauce
Grilled sea bream, fennel, broad bean and clam veloute, saffron new potatoes.
Swede fondant, saute mushrooms and spinach, carrot puree, crispy kale

DESSERTS

Christmas pudding, brandy sauce
Sticky Toffee pudding, Dulce de letche, spiced rum banana
Winter berry pannacotta, dark chocolate granola (N)

V Vegetarian VG Vegan GF Gluten Free

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