



FESTIVE MENU

2 Course £30 / 3 Course £36

STARTERS

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

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

Duck Leg Rilletes, celeriac & mustard remoulade, and toasted sourdough DF

Slow Cooked Beetroot, candied walnuts, endive, binham blue GF

MAINS

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

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

Shallot tarte tatin, pickled walnut & date ketchup, chard and crispy garlic VG DF

Rolled pork belly porchetta, fresh herb stuffing, poached apricots and slow roast carrots GF DF

DESSERTS

Vanilla & coconut panna cotta, espresso caramel, poached prunes and biscotti VG

Lilly Puds Christmas Pudding, whipped brandy butter and vanilla custard GF

Dark chocolate mousse, poached orange, cocoa nib wafer, caramel ice cream GF

Chef's selection of cheese, chutney, biscuits, and apple Supp. £4

V Vegetarian VG Vegan GF Gluten Free

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

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