



FESTIVE MENU

2 Courses £28 / 3 Course £34

Marinated Nocellara Olives 4.5

TO START

Spiced Parsnip & Apple Soup, *Candied Walnuts & Sourdough (vg)*

Citrus Cured Chalk Stream Trout, *Fennel, Saffron, Orange, Land Cress*

Norfolk Venison 'Scrumpets', *Gingerbread & Pickled Blackberry*

'Wild Mushrooms On Toast', *Celeriac & Truffle (v)*

MAINS

Roast East Anglian Turkey, *Pigs in Blankets, Cranberry & Sage Stuffing, Sprouts, Braised*

Carrot, Duck Fat Potatoes, Poultry Gravy, Cranberry & Bread Sauce

Swannington Beef Featherblade 'Bourguignon', *Pancetta, Wild Mushroom & White Onion,*

Beef Fat Potato, Braising Liquor

Swannington 8oz Sirloin Steak, *Triple Cooked Chips, Peppercorn Sauce, Dressed Leaves +£6*

Roasted Cod Loin, *Jerusalem Artichoke, Leek, Cavolo Nero, Vanilla*

Spiced Cauliflower, *Freekeh, Golden Raisin, Caper & Coriander (vg)*

PUDDINGS

'Lily Pudds' Christmas Pudding, *Brandy Sauce, Mince Pie Ice Cream (N)*

Sticky Banoffee Pudding, *Miso Butterscotch, Vanilla Ice Cream*

'Creme Caramel', *Hazelnut & Gingerbread*

Selection of "Dann's" Norfolk Ice Creams & Sorbet *(dfa/vga/gf)*

V Vegetarian VG Vegan GF Gluten Free

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

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