



FESTIVE MENU

2 Course £30 / 3 Course £36

TO START

Mushroom & Truffle Soup, *Sourdough Bread, VG*
Juniper & Orange Cured Salmon, *Pickled Kohlrabi, Chervil Aioli, Sourdough Crisp*
Smoked Chicken & Turkey Terrine, *Cranberry Ketchup, Endive & Walnuts.*

MAINS

Sea Bream Fillet, *Brancaster Mussel, Smoked Haddock Chowder, Dirty Sprouts.*
Roast Shalford Turkey, *Pigs in Blankets, Bramley Apple & Sage Stuffing, Sprouts, Honey Roast
Roots, Rosemary Roast Potatoes, Giblet Gravy, Cranberry & Bread Sauce*
Butternut Squash Wellington, *Confit Red Onion, Chestnuts, Parsley Sauce VG*
Barsham Ale Braised Hereford Shortrib, *Truffle Pomme Puree, Grilled Leeks,
Bone Marrow Jus*

PUDDINGS

Lillypuds Christmas Pudding, *Brandy Sauce, Festive Crumb VG*
Dark Chocolate Delice, *Golden Raisin, Mince Pie Ice Cream*
Sticky Toffee Pudding, *Miso Caramel Sauce, Vanilla Ice Cream*
East Anglian Cheeseboard, *Crackers, Dried Figs + £4 Supplement*

V Vegetarian VG Vegan GF Gluten Free

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

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