



FESTIVE MENU

2 Course £30 / 3 Course £36

TO START

Smoked Duck Breast, *Whiskey Soaked Cranberries, Radicchio. GF*

Chalk Stream Trout, *Artichoke, Garden herbs*

Celeriac & Walnut Soup, *Burnt Apple*

MAINS

Braised Old Spot Pork belly, *Confit Pig Cheek, Creamed Potato, Kale, Parsnip & Jus*

Roast Shalford Turkey, *Duck Fat Potato Terrine, Brussels, Confit carrot,*

Bread Sauce, Stuffing, Pigs in blankets & Jus

Pan-Roasted Hake, *Cauliflower, Cockles, clams & Potato chowder*

Smoked Cauliflower, *Brussel Sprout remoulade, Crispy salsify, Turnip puree, Pomegranate VG*

PUDDING

Christmas Pudding, *Brandy & Orange Sauce, Vanilla Ice cream VGA*

Dark Chocolate Tart, *Clementine & Mascarpone*

Lemon Posset, *Raspberry, Shortbread*

V Vegetarian VG Vegan GF Gluten Free

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

Share your visit on social using #chestnutchatter to be in with a chance of winning a night's stay at one of our Chestnut inns www.chestnutgroup.co.uk