



## FESTIVE MENU

Mon - Thurs  
Lunch £30 Dinner £34  
Fri - Sat  
Lunch £35 Dinner £37  
Sunday £37

### STARTERS

Celeriac & Bramley Apple soup with pickled Walnuts **VG GF N**  
Duck breast, Fig, Brussels Sprouts & Pancetta with Cherry purée **DF**  
Torched Mackerel, Crème Fraiche & Clementines with Gooseberry jam **GF**

### MAINS

Turkey Ballotine, wild Mushrooms, braised Gem, dauphinoise Potatoes, confit purple Carrot, & Brussel purée **GF**  
Salmon, charred Leeks, Saffron creamed Potato, roast Shallots & Scallop cream **GF**  
Sweet Potato Wellington, braised Lentils with wild Mushrooms, burnt Onion purée, Swede & Carrot Clapshot **VG**

### DESSERTS

Eggnog Brûlée, Star Anise ice cream & burnt Butter shortbread  
Christmas Pudding with Brandy sauce **GF N**  
Chocolate Tart, & Hazelnut praline with Pistachio ice cream **N**

### TO FINISH

Teas, Coffees & Mince Pies

V Vegetarian VG Vegan GF Gluten Free N Contains Nuts DF Dairy Free

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

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