



## FESTIVE MENU

2 Course £30 / 3 Course £36

### STARTERS

*Beetroot Tartare*, Linseed cracker, shallots, artichoke, miso VG  
*Parsnip, Sweet Potato & Chestnut soup*, sage & cranberry oil, Pakenham Mill sourdough VGN  
*Loomswood Farm Duck Breast*, pancetta, kalettes, oyster mushrooms, blood orange GF  
*Whisky & Cranberry Cured Salmon*, kohlrabi, fennel, pickles, Pakenham Mill sourdough

### MAINS

*Shalford Turkey Crown & Confit Leg Croquette*, duck fat rosti potato, braised sand carrot, buttered sprout tops,  
sausage & garden sage stuffing, piggies, jus  
*Roasted Butternut Squash risotto*, wilted spinach, chilli, crispy sage GF VG  
*Fillet of Seabass*, artichoke risotto, BBQ leeks, celeriac puree, GF  
*Belly of Suffolk Pork*, creamed potato, puffed skin, winter greens, Bramley apple puree GF

### DESSERTS

*Egg Nog Creme Brûlée*, malted biscuit, star anise ice-cream GF  
*Chocolate Brownie*, raspberry sorbet, honeycomb VG  
*Lemon Tart*, nutmeg, raspberries, clementine sorbet  
*Christmas pudding*, brandy & orange sauce, vanilla ice-cream  
*Baron Bigod Plate*, smoked date & walnut bread, quince chutney, preserved pear N £5 supplement

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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