



## FESTIVE MENU

2 course £30 | 3 course £36

Honey mustard pigs in blanket £5 | Olives £4 |  
Sausage roll or vegetarian sausage roll, red pepper aioli £5

### STARTERS

**Roasted Cauliflower Soup**, lemon & parsley VG GF  
**Escabeche of Mackerel**, watercress GF DF  
**Confit Suffolk Pork**, apple & Sage terrine, pickles, caramelised apple GF DF  
**Salt Baked Beetroot Salad**, creamed goats' cheese, walnut & rocket V

### MAINS

**Roast Shalford Turkey**, roast potatoes, honey roast parsnip, sprouts, pigs in blanket, apricot & sage stuffing, cranberry sauce & gravy  
**Pan Seared Fillet of Sea Bream**, dill parmentier potato & pepper relish GF  
**Beef Bourguignon**, glazed carrot, celeriac & potato mash GF  
**Baked Aubergine**, pomegranate, smoked tofu, new potatoes VG GF

### DESSERTS

**Lilly Puds Christmas Pudding**, brandy sauce VG  
**Spiced Plum Pavlova**, mulled syrup V GF  
**Steamed Chocolate Pudding**, amaretto chocolate sauce & stem ginger ice cream V  
**British Cheeses**, apple chutney, crackers Supp. £4

### TO FINISH

**Tea, Coffee & Christmas Petit Four** £5pp

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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