



FESTIVE MENU

2 Course £30 / 3 Course £36

TO START

Crayfish & Prawn cocktail, *homemade caraway seed bread*

Smoked Duck Breast Salad, *poached pear, rhubarb, plum chutney*

Roasted Celeriac Soup, *truffle oil, focaccia, Malden salted butter* V (Vegan on request)

MAINS

Roast Shalford Turkey, *Confit leg, roast potatoes, carrots & parsnips, sprouts, pigs in blankets, stuffing*

Venison Steak, *fondant potato, cauliflower purée, redcurrant jam, pickled blackberries*

Fillet of Chalk Stream Trout, *roasted baby potatoes and fennel, saffron velouté*

Chickpea & Vegetable Curry, *roasted cauliflower, flatbread* VG

TO FINISH

Lilypuds Christmas Pudding, *brandy butter* VG

Cinnamon Panna cotta, *roasted plums, biscotti*

Sticky Toffee Pudding, *butterscotch sauce, vanilla ice cream*

East Anglian Cheese Board, *apple chutney, crackers* GF £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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