



FESTIVE MENU

Mon - Thurs
Lunch £28 Dinner £32
Fri - Sat
Lunch £33 Dinner £35
Sunday £35

STARTERS

Celeriac & Bramley Apple Soup with Pickled Walnuts **VG GF N**

Duck Breast, Fig, Brussels Sprouts, Pancetta, Cherry Purée **DF**

Torched Mackerel, Crème Fraiche & Clementine with Gooseberry jam **GF**

MAINS

Turkey Ballotine, wild Mushrooms, braised Gem, Dauphinoise Potatoes,
confit purple Carrots & Brussel purée **GF**

Salmon, charred Leeks, Saffron Potato puree & roast Shallots with Scallop cream **GF**

Sweet Potato Wellington, Lentils, wild Mushrooms, burnt Onion purée, Swede & Carrot Clapshot **VG**

DESSERTS

Eggnog Brûlée & burnt Butter Shortbread with Star Anise ice cream

Christmas Pudding with Brandy sauce **GF N**

Chocolate Tart & Hazelnut praline with Pistachio ice cream **N**

TO FINISH

Tea, Coffee & 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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