



**NEW YEAR'S EVE
SET MENU £65pp**

Salt Baked Celeriac

Cashew cream, quince GF

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Herb Crusted Cod Fillet

Crab beignet, leek veloute, confit potato

or

Butternut Squash Risotto

Confit shallot, sage, king oyster mushroom VG GF

Marks Hall Venison

Jerusalem artichoke, oak smoked haunch, blackberry jus GF

or

Beetroot & Smoked Almond Wellington

Jerusalem artichoke, colcannon, red currant jus N

Binham Blue

Walnut cake, bramley apple V

or

Whipped Feta

Filo & Twine Sourdough, maple roast dates VG

Billionaire Parfait

Caramelized banana, dark chocolate tuile

or

Calvados Apple Tart

honeycomb, Chantilly cream VG

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

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

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