



## FESTIVE MENU

2 Course £30 / 3 Course £36

### STARTERS

**Salt Baked Celeriac**, *apple, date, cashew cream* N VG

**Smoked Chalk Stream Trout**, *beetroot pastrami, horseradish creme fraiche* GF

**Ham Hock Terrine**, *soused vegetables, sherry vinaigrette* GF

**Whipped Binham Blue**, *black treacle & oat bread, apricot, candied walnut* NV

### MAINS

**Roast Shalford Turkey**, *confit leg, roast potatoes, carrots, parsnips, sprouts, pigs in blankets, stuffing* N

**Wild Mushroom Gnocchi**, *Jerusalem artichoke, sage gremolata* VG

**Pan-fried Fillet of Sea Bream**, *Lyonnaise potatoes, kale, chestnut Romesco* N

**Suffolk Pork Ribeye**, *potato and fennel croquette, chorizo creamed sprouts*

### DESSERTS

**Cambridge Cream**, *Bramley apple, snowball jelly, nutmeg crumb*

**Cardamom & Coconut Rice Pudding**, *caramelised quince* VG

**LillyPuds Christmas Pudding**, *brandy sauce* N

**Selection of East Anglian Cheeses**, *chutney, crackers, grapes & celery*

V Vegetarian VG Vegan GF Gluten Free

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

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