



FESTIVE MENU

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

STARTERS

Mushroom & Chestnut soup with homemade Bread
Smoked Chicken & Ham Hock Terrine with Toast, Grape & Apple chutney
Baked Cauliflower & Almonds with pickled Shallot & Chervil salad **GF VG**
Home-cured Salmon with Beetroots, Fennel & Dill

MAINS

Roast Saddle of Suffolk Turkey with Sage & Onion stuffing, Pigs in Blankets, roast Potatoes, Honey glazed Parsnips & Carrots, Brussel Sprouts, Chestnuts, bacon & pan Gravy **GF**
Braised Beef Feather Blade, Truffle mash, roast Carrots, Savoy Cabbage, Bacon & Garlic **GF**
Baked Sea bream Fillet with Jerusalem Artichoke risotto & glazed Salsify **GF**
Butternut Squash Ragu with crushed Potatoes & Cavolo Nero **GF VG**

DESSERTS

Christmas Pudding & Brandy sauce with Nutmeg ice cream
Mulled Wine poached Pear with Cashew Nut cream & Meringue **GF VG**
Twice Baked Chocolate Souffle & Hazelnut praline with Salted Caramel ice cream
Three East Anglian cheeses with Grapes, Celery, Chutney & Crackers

V Vegetarian VG Vegan GF Gluten Free

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

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