



NEW YEAR'S EVE  
AT THE WESTLETON CROWN

TO START

**Cromer Crab Doughnut & Dill Mayonnaise**

**Rabbit & Serrano Ham Ballotine, glazed Carrot & Tarragon Oil** GF

**Parsnip & Roscoff Onion Tarte Tatin** with Chestnut Vinaigrette & Kale Crisp V

**Roast Pumpkin, Smoked Almond & Roasted Lemon Salad** with Chipotle dressing VG GF

MAINS

**Pan Fried Sea Bream Fillets, Jerusalem Artichoke, Brancaster Mussel, Potato & Fennel Broth** GF

**Roast Gressingham Duck Breast, Confit Leg & Potato Croquette, Pistachios, Celeriac Puree, Sprout Tops & Cranberry Jus,** GF

**Salt Baked Beetroot, grilled Goats Cheese, charred Leeks & Black Truffle** V

**Vegan Wild Mushroom Wellington** with Olive Oil Mash & Tender stem Broccoli VG

PUDDING

**Gateau Opera – Almond Sponge, Chocolate Ganache, Coffee Buttercream & Coffee Ice Cream**

**Pear & Vanilla Crème Brulée** with homemade Ginger Biscuits

**Panettone French Toast, Cinnamon Ice Cream & Maple Syrup**

**Pressed Apple Terrine, Vegan Meringue & baby Toffee Apple** VG GF

CHEESE

**Truffled Fen Farm Baron Bigod, Honey baked Fig & Lavash**

TO DRINK

Chardonnay “Vieilles Vignes”, Château Martinolles, Limoux, France  
Château Surain, Bordeaux, France

Glass of Taittinger Brut Reserve at Midnight

V Vegetarian VG Vegan GF Gluten Free

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

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