



## FESTIVE MENU

**2 Course £28 / 3 Course £34**

### STARTERS

**Smoked Chalk Stream Trout Tartlet**, *crispy leek, horseradish creme fraiche*

**Suffolk Chicken & Sage Terrine**, *Apricot jam, Brioche*

**Salt Baked Celeriac**, *cox's apple, date, smoked cashew cream* **N VG GF**

### MAINS

**Roast Shalford Turkey**, *roast potatoes, carrots & parsnips, sprouts, pigs in blankets, stuffing*

**Pearl Barley Risotto**, *caramelised cauliflower, chestnut gremolata* **VG**

**Pan-fried Fillet of Sea Bream**, *beetroot, fennel & clementine, dill yoghurt* **GF**

**Gloucester Old Spot Pork Belly**, *sprouts & pancetta, pomme puree, quince jus* **GF**

### DESSERTS

**Egg Custard Tart**, *spiced Bramley apple compote*

**Coconut Rice Pudding**, *blood orange, pistachio* **GF VG N**

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

**Selection of East Anglian Cheeses**, *chutney, crackers, grapes & celery* £4 supplement

V Vegetarian VG Vegan GF Gluten Free

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

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