

## **FESTIVE MENU**

# 2 Course £30 / 3 Course £36

#### **STARTERS**

Celeriac, Hazelnut & Truffle Soup, bread & butter N

Beetroot Tartare, pickles, mango purée, linseed cracker VG GF

Game Terrine, duck fat confit shallot, cornichons, winter leaf & chutney

### **MAINS**

Roast Shalford Turkey, roast potatoes, Brussels sprouts, sausage meat
& apricot stuffing, gravy & cranberry sauce GF

Braised Ox Cheek, horseradish mashed potato, buttered winter greens,
sand carrot & Roscoff onion GF

Wild Mushroom Risotto, burnt onion purée, charred leeks, Brussel tops VG GF Fillet Of Hake, chive mashed potato, roasted beets, spinach cream GF

#### **DESSERT**

Clementine Posset, shortbread & physalis V

Chocolate Tart, raspberry sorbet

Christmas Pudding, clementine sorbet or Brandy Sauce

V Vegetarian VG Vegan GF Gluten Free N Contains Nuts
Please let a team member know of any allergies or dietary requests
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