



FESTIVE MENU

Mon - Thu

Lunch £30 Dinner £34

Fri - Sat

Lunch £35 Dinner £37

Sunday £37

STARTERS

Jerusalem Artichoke Soup with Truffle Parmesan Croutons

Ballotine of Smoked Salmon, Cream Cheese & Dill with Focaccia Croute & Mustard dressing

Sweet Potato, Carrot & Courgette fritters with sweet Chilli & Soy DF

Local Game Terrine, homemade Chutney & Toast DF

MAINS

Colne Valley Barbary Duck breast, Boulangère Potatoes, braised Salsify & baby Carrots GF

Chargrilled 8oz 40-day aged Hereford Sirloin Steak, confit Tomato & Garlic Mushrooms,
Chips & Garlic Butter GF

Crown Prince Squash, Fennel & Leek Wellington, Watercress Cream & new Potatoes GF

Halibut Fillet, Caper & Prawn brown Butter with chargrilled Leeks & confit Potatoes GF

Free range Norfolk Turkey, Pork, Chestnut & Cranberry, roast Potatoes, Sprouts
Pigs in Blankets & roast seasonal Vegetables GF

PUDDINGS

Homemade Christmas Pudding & Brandy sauce

Homemade Lemon Curd Tart, Lemon gel & toasted Meringues

Vegan Beetroot & double Chocolate Brownie with Vegan Vanilla ice cream VG

Colston Bassett Stilton, crackers & homemade Chutney

TO FINISH

Teas, Coffees & Mince Pies

DF Dairy Free GF Gluten Free V Vegetarian VG Vegan

Some dishes can be altered for dietary requirement, please as a team member

We cannot guarantee that dishes do not contain bones, nuts or shot

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