



FESTIVE MENU

2 Course £30 / 3 Course £36

TO START

Cumin Spiced Cauliflower Soup, *homemade sourdough* VG GFA

Ham Hock & Mustard Terrine, *toasted brioche, celeriac remoulade*

Smoked Chalk Stream Trout, *cucumber and Kohlrabi slaw, dill oil* GF

MAINS

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

Pan Roast Hake Fillet, *crushed new potato terrine, artichoke, kale* GF

Braised Ox cheek, *horseradish mash potato, celeriac, sprout tops* GF

Caramelised Shallot Tarte Tatin, *wild mushroom & truffle* VG

DESSERTS

Lilly Puds Christmas Pudding, *brandy sauce* V

Dark Chocolate Tart, *clementine sorbet* V

Lemon Posset, *shortbread* V

V Vegetarian VG Vegan GF Gluten Free GF* Gluten Free Available DF Dairy Free DF* Dairy Free Available

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

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