



FESTIVE MENU

2 Courses £28 / 3 Course £34

TO START

Cauliflower, White Onion & Truffle Soup, *Almonds & Sourdough (vg)*

Beetroot & Sapling Vodka Cured Chalk Stream Trout, *Horseradish, Pickled Beets, Rye*

Turkey Wing & Chorizo Terrine, *Cranberry Ketchup, Pickled Shallot & Sage*

BBQ'd Kohlrabi, *Whipped Soya, Cashew & Coriander Pistou (vg)*

MAINS

Roast East Anglian Turkey, *Pigs in Blankets, Cranberry & Sage Stuffing, Sprouts, Braised*

Carrot, Duck Fat Potatoes, Poultry Gravy, Cranberry & Bread Sauce

Swannington 8oz Rump Steak, *Triple Cooked Chips, Peppercorn Sauce, Dressed Leaves*

+£4 supplement

Sea Bass, *Brancaster Mussel, Saffron & Dill Chowder (gf)*

Lentil & Celeriac Shepherd's Pie, *Sweet Potato, Braised Roots & Kale (vg)*

PUDDINGS

'Lily Pudds' Christmas Pudding, *Brandy Sauce, Mince Pie Ice Cream (N)*

Sticky Toffee Pudding, *Black Treacle Butterscotch, Vanilla Ice Cream*

Pear Frangipane Tart, *Pistachio, Yoghurt Sorbet (N)*

Selection of "Dann's" Norfolk Ice Creams & Sorbet *(dfa/vga/gf)*

V Vegetarian VG Vegan GF Gluten Free

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

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