



FESTIVE MENU

2 Course £28 / 3 Course £34

TO START

Curried Cauliflower, White Onion Soup, Flat Bread VG

Smoked Salmon Rilletes, Horseradish, Creme Fraiche, Beets, Rye

Norfolk Game Terrine, Streaky Bacon, Cranberry Ketchup, Pickled Shallot

MAINS

Roast Shalford Turkey, Pigs in Blankets, Bramley Apple & Sage Stuffing, Sprouts, Honey Roast Roots, Rosemary Roast Potatoes, Giblet Gravy, Cranberry & Bread Sauce

Sea Bream Fillet, Brancaster Mussel, Saffron & Dill Chowder GF

Haughton Venison Ragu, Suet Dumplings, Braised Roots & Kale

Butternut Squash Wellington, Confit Red Onion, Chestnuts, Parsley Sauce

PUDDINGS

'Lily Pudds' Christmas Pudding, Brandy Sauce VGA

Orange & Vanilla Creme Brulee, Ginger Bread

Dark Chocolate Delice, Pistachio, Yoghurt Sorbet N

East Anglian Cheeseboard, Crackers, Dried Figs + £4 Supplement

V Vegetarian VG Vegan GF Gluten Free

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

Share your visit on social using #chestnutchatter to be in with a chance of winning a night's stay at one of our Chestnut inns www.chestnutgroup.co.uk