



THE
FEATHERS
HOLT

Lady Glenconner at The Feathers

TO START

Roast Celeriac Soup, Pistou, Toasted Focaccia VG GFA

Smoked Salmon, Pickled Samphire, Whipped Bungay Butter Sourdough GFA

Pear, Endive & Walnut Salad, Binham Blue Cheese, Buttermilk Dressing N

MAINS

Houghton Estate Venison Bourguignon, Cauliflower Champ & Caraway Carrots

Oven Roasted Line Caught Hake, Puy lentil Cassoulet Parsley Sauce

Butternut Squash & Wild mushroom Torte Cavolo Nero Autumn Truffle VG

PUDDING

Norfolk Cheese Board & Biscuits with Apple Chutney, Grapes GFA

Dark Chocolate Tart, Maldon Sea Salt, Creme Fraiche

Autumn Fruits, Elderflower Sorbet, Sable Biscuit VG GFA

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

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

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