



## THE FEATHERS

### FESTIVE MENU

4 Course set menu - £26 per Head

### TO START

**Roasted Butternut Soup** served with

Cranberry & Apple Salsa, fresh Bread & Salted Butter

**Norfolk Smoked Salmon** served with pickled Cucumber, Lilliput Capers, Horseradish Crème

Fraiche, Lemon dressed leaves & Multigrain Bread & Salted Butter

**Pork & Cider Terrine** served with Apple Ale & Chilli Chutney & toasted Sourdough

### MAINS

**Roast Norfolk Turkey** served with Butchers Chipolata, stuffed Bacon Roll, roast Potatoes,

Brussel Sprouts, Honey glazed Carrots & Parsnips, Cranberry sauce

**Pan Seared Fillet of Line Caught Seabass**, crushed Norfolk peer Potatoes, Buttered Broccoli,

Celeriac purée and Lemon Sauce

**Roasted Cauliflower Steak**, sweet Potato, Apple & Cranberry pico de gallo, Brussels &

Chestnuts

### DESSERTS

**Christmas Pudding** with Brandy sauce

**Lemon Meringue Roulade** with raspberry sauce

**Profiteroles** with Chocolate sauce

### TO FINISH

Coffee & Mince Pie

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