



**THE
FEATHERS**

HOLT

NEW YEAR'S EVE MENU

STARTERS

Binham Blue, Pear & Endive Salad, Walnuts V GF

Chicken Liver Parfait, Shallot Relish, Truffle Brioche

Tiger Prawn Tempura, Chill, Lime & Coriander Dipping Sauce DF

MAIN COURSES

Seabass Fillet, Winter Greens, Anchovy Emulsion DF GF

Swannington Sirloin on the Bone, Fries, Garden Salad, Truffle Aioli (2 persons) £69 GF

Pumpkin Risotto, Miso, Wild Mushrooms, Crispy Kale VG GF

PUDDING

Bread & Butter Pudding, Rum n Raisin Ice Cream V

Salt Caramel Chocolate Tart, Creme Fraiche V

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

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

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