



FESTIVE MENU

2 Course £28 / 3 Course £34

TO START

Curried Cauliflower, White Onion Soup, Flat Bread *VG*

Smoked Salmon Rillettes, 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*

Houghton Venison Ragu, Suet Dumplings, Braised Roots & Kale

Butternut Squash Wellington, Confit Red Onion, Chestnuts & Sprout Tops

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

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