



FESTIVE MENU

2 Courses £28 / 3 Course £34

Snacks

Marinated Olives 4.5

STARTER

Roasted Celeriac & Apple Soup, *Pickled Walnut Salsa* VG GF

Smoked Haddock Kedgeree Scotch Egg, *Celeriac, Turmeric & Coriander Remoulade* GF

Swannington Chicken & Smoked Ham Hock Terrine, *Fig & Apple Chutney, Toasted Bread* DF

Jerusalem Artichoke Vol Au Vent, *Truffled Soya & Tarragon* (v)

MAINS

Roast East Anglian Turkey, *Pigs in Blankets, Cranberry & Sage Stuffing, Sprouts, Braised Carrot, Duck Fat Potatoes, Poultry Gravy, Cranberry & Bread Sauce*

Swannington 8oz Rump Steak, *Triple Cooked Chips, Peppercorn Sauce, Dressed Leaves* +£4

Sea Bream, *Brancaster Mussels, Courgette & Butterbean Cassoulet*

BBQ'd King Oyster Mushroom, *Malted Barley, Caramelised Shallot, Cavolo Nero* (vg)

PUDDINGS

'Lily Pudds' Christmas Pudding, *Brandy Sauce, Mince Pie Ice Cream* (N)

Sticky Toffee Pudding, *Butterscotch Sauce & Salted Caramel Ice Cream*

Caramelised Figs, *Seed Granola & Vanilla 'Ice Cream'* VG GF

Selection of "Dann's" Norfolk Ice Creams & Sorbet (dfa/vga/gf)

V Vegetarian VG Vegan GF Gluten Free

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

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