

FESTIVE MENU

2 Courses £28
3 Courses £34

STARTER

Roasted Celeriac & Apple Soup, Pickled Walnut Salsa & Toasted Sourdough 8 GFA VGA
SmokedHaddock Kedgeree Scotch Egg, Celeriac, Turmeric & Coriander Remoulade GF
Jerusalem Artichoke Vol Au Vent, Truffled Soya & Tarragon VG
Swannington Chicken & Ham Hock Terrine, Fig & Apple Chutney, Toasted Sourdough DFA GFA

MAINS

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

Swannington 80z Rump Steak, Roasted Tomato, Caramelised Onion Ketchup, Peppercorn Sauce, Garden Herb Salad & Triple Cooked Chips +£4

Miso Glazed Seabream, Shiitake Dashi, Chestnut Ketchup, Wild Mushrooms & Pak Choi GF 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 & Brown Butter Pecan Ice Cream N

Poached Pear, Seed Granola & Vanilla 'Ice Cream' vG GF

Selection of "Dann's" Norfolk Ice Creams & Sorbet

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

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

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