



FESTIVE MENU

2 Course £30 / 3 Course £36

TO START

Saffron Grange Classic Cuvee £10 per head / Prosecco Spumante £6 per head / Bucks Fizz £4.5 per head
Mixed Olives £2.5 per head **VG DF** / Suffolk Charcuterie Board £10 per head

STARTERS

Malted Parsnip Soup, Norfolk Dapple Cheese Scone

Cured Salmon, Citrus Salad, Dill, Rye

Crispy Old Spot Pork Belly, Burnt Apple, MustSard, Winter Leaves

MAINS

Barsham Ale Glazed Hereford Beef Cheek, Dirty Carrots, Smoked Mash

Pan-Roasted Hake, Horseradish Cream, Roasted Leeks

Roasted Butternut Squash, Puy Lentils, Black Cabbage, Sage Salsa Verde

Roasted Shalford Turkey, Stuffing, Piggies, Red Cabbage, Carrots, Roast Potatoes, Cranberry Sauce

PUDDINGS

Chocolate Cremeux, Mint Choc Chip Ice Cream, Chocolate Soil

*Set Yoghurt, Clementines Compote, Spiced Meringue **V GF***

*Christmas Pudding, Vanilla Ice Cream, Brandy Sauce **V N***

*East Anglian Cheese Board, £4 supplement **V***

V Vegetarian **VG** Vegan **GF** Gluten Free **D** Dairy Free **N** Contains Nuts

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

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