



TWIXMAS AT THE PACKHORSE

Brunch Menu December 27th | 28th

BRUNCH

- Classic Eggs Benedict £10.00
Home Cured Salmon & Scrambled Eggs £9.00 GF
Smashed Avocado On Sourdough Toast with Poached Eggs & Chives £8.00 V DF
Corn Beef Hash with Fried Eggs £12.00 DF
Brioche French Toast , Winter Berries , whipped Yoguhrt £7.00 V
Pan Fried Wild Mushrooms On Brioche Toast with a fried Hens Egg.

BOARDS AND STARTERS

- Dingley Dell Charcuterie Board £8.50pp
Fish Platter, homecured Salmon, crisp Whitebait, smoked Mackerel Pate, pickled Cucumber, Lemon Aioli, Poacher Scone £9.00
Citrus Cured Salmon, Horseradich Cream, Cucumber, Dill £8.50 GF
Roasted Kohrahi & Beetroot Salad, pickled Cucmber, Chicory £8.00 V GF DF VG

MAINS

- Packhorse Burger, Gem, Tomato, Bacon, smoked Cheese, roast Onions, Brioche Bun, Truffle Chips £15.00
Beer Battered Fish & Chips, Crushed Peas, Lemon, Tartare £16.00 DF
14oz Sirloin On The Bone, hand cut Chips, Peppercorn sauce, Purple Headed Broccoli £26.00 GF
Chicken Ceaser Salad, Parmesan, crispy Bacon, soft boiled Hens Egg
Starter size £8.00 | Main size £15.00
Chateau to share, Beef Cheeks, Bone Marrow, Parsley Salad, Smoked Potato, Mini Ceaser £70 GF
Roasted Beetroot Risotto, Garden Herbs, pickled Golden Beets, puffed Wild Rice £14.00 VG DF GF V

SIDES

- Charred Purple Headed Broccoli £4.00 V VG DF GF
Truffled hand cut Chips £4.00 V GF
Mash & gravy £4.00 GF

SWEETS

- Chocolate Tart ,salted Caramel, Fuellitine, Marshmallow £8.00 V
Apple Crumble & Vanilla Ice Cream £7.50 V
Coconut Rice Pudding, Blackberry Jam £8.00 V VG
British Cheeseboard, Poacher, Cambridge Blue, Baron Bigod, Crackers, Quince £12.00 V
Selection of Ice Creams & Sorbets £1.50 per scoop V

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free N Contains Nuts
Please let a team member know of any allergies or dietary requirements
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a night's stay at one of our Chestnut inns www.chestnutgroup.co.uk