



CHRISTMAS PARTY NIGHT MENU

STARTERS

Carrot Red Lentil & Cumin Soup, *Coriander & Green Chilli Salsa, Croutons* VG
Orchard farm Pork Rillettes, *Fig Anchoiade, Bitter Leaves, Sourdough* DF
Soused Sardines, *Red Cabbage Slaw, Nori Salad Cream, Crusty Bread*
Mushroom Duxelle, *Pickled Mushrooms, Jerusalem Artichoke, Rye Bread Crisps* VG

MAINS

Roast Shalford Turkey, *Smoked Bacon, & Sage stuffed Leg, Pigs in blankets, Roast Potatoes, Parsnips, Carrots, Sprouts*
Confit Aylesbury Duck Leg, *Haricot Beans, White Pudding, Suffolk Salami, winter Savoury, Crispy Kale*. DF
Normandy Fish Stew, *Coley, Mussels, Monkfish Cheek, Aspal's Cider, Crème Fraiche*. GF
Beetroot Wellington, *Salt Baked Turnip, Slow roasted heritage Carrots, Swiss Chard*. VG

PUDDINGS

Lily Pud's Christmas Pudding, *Cranberry & Orange compote, Brandy Custard*. (VG/GF available by request)
Carrot Cake, *Mascarpone Frosting, Orange Blossom Jelly, Coffee & Walnut Crumble*
Chocolate & Sticky Date Tart, *Dairy free Vanilla Ice Cream* VG GF
Colston Bassett Stilton, *Spiced Saffron & Pear Chutney, Homemade Oatcakes* V £4.00

V Vegetarian VG Vegan GF Gluten Free

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

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