



## FESTIVE MENU

2 Course £30 / 3 Course £36

### TO START

**Parsnip & Lemon Thyme Soup**, *Sourdough Croutons, Parsnip Crisps.* DF VG GF\*

**Hot Smoked Chalk Stream Trout**, *Beetroot, potato, & Horseradish Salad.* GF DF

**Ham Hock & Parsley Terrine**, *Courgette, Mustard Pickles, Toasted Norfolk Crunch Bread.* DF GF\*

### MAINS

**Roast Shalford Turkey** *Roasted Potatoes, Parsnips, Carrot, Spouts, Stuffing, Pigs In Blankets, Turkey Gravy.*

**Braised Shin Of Hereford Beef**, *Pomme Puree, Honey Roasted Carrots, Kale, Braising Liquor.* GF

**Mushroom & Spinach Pithivier**, *Rosemary & Garlic Roasted Potatoes, Chard, Mushroom Jus* GF VG

**Butter Roasted Fillet Of Hake** *Crushed Potatoes, Winter Greens, Lentil & Pancetta Sauce* GF

### PUDDINGS

**Lilly's Puds Christmas Pudding**, *Brandy Custard* V GF\* VG\*

**Milk & Dark Chocolate Delice**, *Raspberry Sorbet*

**Warm Coconut Rice Pudding**, *Mango Sorbet, Caramelised Pineapple, Passion Fruit.* VG GF DF

**Tuxford & Tebbut Stilton**, *Spiced Saffron & Pear Chutney, Millers Biscuits.* sup £4 V

Service of 10% will be added for our team

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free \* Options Available

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

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