



## FESTIVE MENU

2 Course £30 / 3 Course £36

**Pickled white Anchovies**, Kalamata Olive & Brown Anchovy Crumb GF £5.5

**Suffolk Charcuterie Slate**, Salami with Rosemary, Chorizo, Coppa, Mustard Pickles GF DF £10.5

### 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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