



FESTIVE MENU

Mon - Thurs

Lunch £28 Dinner £32

Fri - Sat

Lunch £33 Dinner £35

Sunday £35

STARTERS

Slow roasted Tomato, Piquillo Pepper & Cumin Soup **DF VG**

Ham Hock & Parsley Terrine, mixed Leaves & homemade Piccalilli, **GF**

Crayfish Tail Cocktail, sun-blushed Tomatoes, shredded Gem Lettuce & Virgin Mary Mayonnaise **DF GF**

MAINS

Roast Norfolk Turkey Breast, smoked Bacon, Leek & Sage stuffing, roast Potatoes, seasonal Vegetables & Gravy

Braised Beef Feather Blade, silky mashed Potato, Kale, confit heritage Carrots & braising liquor **GF**

Seasonal Nut Roast, Rosemary & Garlic roasted new Potatoes, seasonal Greens with a rich vege Gravy **DF VG**

Chalk Stream Trout Fillet, Saffron Potatoes, wilted Spinach & Shellfish Bisque **GF**

PUDDINGS

Christmas Pudding & Brandy Custard (**VG GF on request**)

Spiced Pineapple, Rum & Coconut upside-down cake, Vanilla ice cream **VG DF G**

Baked Chocolate Orange Cheesecake, whipped Cream, spiced Orange Syrup

Tuxford & Tebbutt stilton, spiced Pear, Saffron chutney & Miller's biscuits (**GF on request**)

V Vegetarian VG Vegan GF Gluten Free

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

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