



FESTIVE MENU

2 Course £28 / 3 Course £34

STARTERS

Duck & Orange Pate, *Crisp Sourdough, Caramelised Onion Marmalade*

Prawn Cocktail Bruschetta, *Cold Water Prawns,*

King Prawn, Avocado, Toast Focaccia

Pear, Endive Salad, *Vegan Feta Whip, Celery, Fennel, Walnuts* **VG**

MAINS

Roast Shalford Turkey, *Confit leg, roast potatoes, carrots & parsnips, sprouts, pigs in blankets, stuffing*

Earlham Estate Venison Ragù, *Wild Mushrooms, Heritage Roots, Braised Red Cabbage, Game Jus*

Pan-Fried Hake, *Miso Roasted Radicchio & Endive, Beetroot, Shitake Mushroom Sauce*

Beetroot and Red Onion Tart Tatin, *Rocket, Vegan Parmesan Salad, Herb Pesto, Balsamic* **VG**

DESSERTS

Lilly Puds Christmas Pudding, *brandy cream* **VGA**

Winter Berry Pavlova, *Meringue, Chantilly Cream, Berry Compote*

Panettone Bread & Butter Pudding, *White chocolate custard*

V Vegetarian VG Vegan GF Gluten Free

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

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