



## FESTIVE MENU

2 Course £28 / 3 Course £34

### NIBBLES

Sourdough & Butter £4 | Olives £4.5 **GF DF**

### STARTERS

Celeriac & Apple Soup, Sourdough, **VG**

Cured Chalk Stream Trout, Pickled Cucumber, Dill **GF**

Local Game Terrine, Kohlrabi Remoulade, Whole-Grain Mustard, Sourdough

### MAINS

Roast Shalford Turkey, Confit Leg, Roast Potatoes, Carrots & Parsnips, Sprouts, Pigs in Blankets, Stuffing **GF**

Braised Shoulder of Venison, Roasted Parsnip & Sprout tops **GF**

Char-grilled Cauliflower Steak, Crispy Polenta, Toasted Almonds & Salsa Verde **VG**

Pan Roasted Hake, Sweetcorn, Potato, and mussel Chowder

### DESSERTS

Lilly Puds Christmas Pudding, Brandy Sauce **VG**

Chocolate & Praline Ice Cream Sandwich, Clementine, Hazelnuts

Amaretto Pannacotta, Poached Cranberries, Almonds **GF**

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

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

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