

FESTIVE Menu

**Mon - Thurs**

Lunch £30 Dinner £34

**Fri - Sat**

Lunch £35 Dinner £37

**Sunday** £37

STARTERS

Roasted Cauliflower Soup with Caper & Walnut dressing **GF DF VG**

Citrus-cured Salmon, Horseradish cream, Cucumber, Dill & Citrus salad **GF**

Salt Baked Beetroot & Kohlrabi salad with Ricotta cheese & Hazelnut Dukkha **GF (vegan on request)**

mains

Roast Norfolk Turkey, Pigs in Blankets, Sausage stuffing, roast Potatoes, Brussel Sprouts,

Carrots & Cranberry

Sea Bream, split roasted sauce, Mussels, golden Sultanas, roasted Parsnip purée & crispy Parsnips **GF**

Salt baked Celeriac Steak, Suffolk blue cheese, candied Walnuts, baby Leeks & chives **GF**

**(vegan on request)**

DESSERTS

East Anglian Cheese Board, Grapes, Quince & Crackers

Individual Chocolate Tart, salted Caramel ice cream, Chocolate crunch

Christmas Pudding, Brandy sauce, Mincemeat ice cream **GF**

V Vegetarian VG Vegan GF Gluten Free  
Please let a team member know of any allergies or dietary requests  
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