



## FESTIVE MENU

**Wed - Thurs**

Lunch £28 Dinner £32

**Fri - Sat**

Lunch £33 Dinner £35

**Sunday £35**

## STARTERS

Butternut Squash & chilli soup, homemade Bread **VG**

Salmon Gravdax, Dill, English Mustard & pickled Cucumber with Sourdough

Smoked Chicken terrine, crispy Chicken skin & Celeriac remoulade **GF**

## MAINS

Roast Turkey, Chestnut & Apricot stuffing, Pigs in Blankets, roast Potatoes

Parsnips & braised red Cabbage **GF**

Braised Beef Brisket, smoked Potato mash, Beer braised Carrots & crispy Onions **GF**

Roast Beetroot Wellington, Celeriac puree & Broccoli with Beetroot ketchup **VG**

East Coast Hake, braised Lentils, Jerusalem Artichokes & roasted Shallot **GF**

## DESSERTS

Lillypud's Christmas Pudding with Brandy Custard (**VG GF on request**)

Chocolate Orange Brownie, burnt Orange & Orange sorbet **VG**

Praline Mousse, toasted Hazelnut Granola, poached Cranberries

## TO FINISH

Selection of Teas, Coffees & Mini Mince Pies

V Vegetarian VG Vegan GF Gluten Free

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

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