



THE
CHESTNUT
HORSE



FESTIVE DINING

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3 COURSES | £45 PER PERSON

STARTERS

Roast cauliflower soup, curry oil, crispy onions

Pork & bacon terrine, mustard, sourdough

Avington cured trout, rilette of trout, cracker

Mushroom parfait, sourdough, kohlrabi & sprout salad

MAINS

Turkey with traditional trimmings

Roast pork belly, Jerusalem artichoke, bubble & squeak,
greens, cider jus

Roast celeriac tart, green sauce, chicory & truffle salad

Hake, salsify, leek & white wine sauce

DESSERTS

Christmas pudding, brandy sauce

Chocolate & caramel tart, Jude's salted caramel ice cream

Buttermilk panna cotta, clementine compote

Local cheeses, crackers, seasonal chutney

Some of our vegetarian dishes can be made plant based on request. Please notify a member of our team if you have any allergies or ask for further allergen information. A discretionary 12.5% service charge is added to the bill. All prices are inclusive of VAT.