



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, rillettes of trout, cracker

Mushroom parfait, sourdough, kohlrabi & sprout salad

## MAINS

Turkey bacon parcel 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

Coffee and mince pies (*included*)

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.