



THE
CHESTNUT
HORSE



FESTIVE DINING

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2 COURSES £32 | 3 COURSES £39 PER PERSON

STARTERS

Roast artichoke cappuccino, truffle oil

Prawn cocktail, avocado, pink grapefruit, little gem

Smoked chicken ham hock terrine, bacon jam, aioli, brioche

Avington trout rillete, heritage beetroot, pickled kumquat, seed cracker

MAINS

Bacon wrapped stuffed turkey, duck fat fondant with traditional trimmings

Plaice, saffron potatoes, champagne caviar sauce

Dry aged sirloin steak, chips, confit tomato, peppercorn sauce
(£7.50 supp)

Pumpkin and sage ravioli, black garlic and toasted pinenuts

DESSERTS

Christmas pudding, brandy sauce, cinnamon custard

Tiramisu cheesecake

Apple and winter berries crumble, vanilla ice cream

British cheese selection, 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.