



# FESTIVE DINING

1 COURSE £24 | 2 COURSES £32 | 3 COURSES £37

## STARTERS

**Soup of the Day**, Crusty Sourdough

**Prawn Cocktail**, Avocado, Pink Grapefruit, Little Gem

**Smoked Chicken & Ham Hock Terrine**, Bacon Jam, Aioli, Brioche

**Avington Trout Rillettes**, Heritage Beetroot, Pickled Kumquat, Seaweed Cracker

## MAINS

**Bacon Wrapped Stuffed Turkey**, Duck Fat Fondant with Traditional Trimmings

**Fillet of Bream**, Bubble & Squeak, Tenderstem Champagne Caviar Sauce

**Dry Aged Sirloin Steak**, Chips, Confit Tomato, Peppercorn Sauce £7.50 *supp*

**Pumpkin & Sage Ravioli**, Black Garlic, Toasted Pinenuts

## DESSERTS

**Christmas Pudding**, Brandy Sauce, Custard

**Tiramisu Trifle**

**Apple & Winter Berry 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.



THE  
CHESTNUT  
HORSE

FESTIVE DINING