THE CHESTNUT HORSE

FESTIVE DINING

1 COURSE £26 | 2 COURSES £32 | 3 COURSES £38

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 Rillette, 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 *£5.00 supp*

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.

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