

CHRISTMAS DAY MENU



**THE
CHESTNUT
HORSE**

EASTON

£85 per head (pre order required)

Christmas at The Chestnut Horse:

Bespoke crackers and the delights of a glass of locally sourced English sparkling wine on arrival from the Grange Estate. In the joys of this quaint village pub nestled in the heart of the Itchen Valley, celebrate a Christmas that is not like any other. So why not come down to the Chestnut Horse and spend this holiday being treated like we all deserve to be after a year like this....

STARTERS

Truffled Mushroom Soup

Served with sauteed wild mushrooms and herb bread.

Smoked Duck, Walnut & Blue Cheese Salad

Served with a beetroot sorbet.

Pan Fried Scallops

Served with roe puree, caviar and lime finger pearls.

Tri Coloured Baubles

Pancetta, apricot and cranberry balls, breadcrumb and served with a boozy jam.

MAINS

3 Bird Roast

*Turkey, duck, and partridge served with all the Christmas trimmings.
(GFO)*

Beef Wellington

A classic beef wellington with mushroom duxelles, served with all the Christmas trimmings.

Monkfish, Prawns and Mussels

*Served with a saffron cream sauce, concasse tomato and Parisian potatoes.
(GFO)*

Cauliflower Cheese Pie with a Cheese Crown

Served with all the Christmas trimmings.

PALATE CLEANSER

Champagne and Puerto de Indias strawberry sorbet.

SHARING CHEESE PLATTER

Tunworth, goats, blue and hard cheese served with homemade bread and accompaniments.

DESSERTS

Christmas Pudding

Served with Brandy sauce.

Almond Yule Log

(VO)

Served with Ice cream or cream.

Limoncello Posset

Served with gin jelly cubes and gin & tonic Ice cream.

Sharing Croquembouche

A sharing tower of delightful profiteroles piped with Crème Patisserie and drizzled with caramel.

Allergens:

Menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, please let us know before ordering.

GFO (Gluten Free Available) VO (Vegan Option Available) please ask.