



THE
CROWN
STOKE BY NAYLAND

NEW YEARS EVE 2023
£80 4 COURSES DINNER & DANCING

Selection of Bread & Olives VG

Roasted Celeriac & Bramley Apple Soup, *truffle honey, toasted hazelnuts & herb oil* VG N GF

Or

Guinea Fowl, Pork & Pistachio Terrine, *pickled beets, prunes & fruit chutney* N GF DF

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Wild mushroom & Venison Ravioli, *sage butter*

Or

Beetroot Tartare, *pickles & linseed cracker* VG GF

Or

Whisky Cured Salmon, *blood orange & dill* GF DF

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Fillet of Beef Wellington, *pomme purée, confit shallot, glazed carrot*

Or

Halibut Florentine, *wilted spinach, Hollandaise & poached duck egg*

Or

Roscoff Onion Tatin, *squash, celeriac, peas, wild rocket & heritage carrots* VG

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SHARING DESSERTS FOR THE TABLE

Dark Chocolate Fondant GF - *Caramel Tart* - *Baked Alaska* GF - *Upside-Down Clementine Cake* VG

Sorbets & Honeycomb VG

Coffee & Tea

DF Dairy Free | GF Gluten Free | V Vegetarian | VG Vegan | N Nuts |

Please let a team member know of any allergies or dietary requirements. Full allergen information is available upon request.

Service is at your discretion. We cannot guarantee that dishes do not contain bones, nuts or shot.

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