



CHRISTMAS at the chequers

To Start

Sweet potato, coconut & chilli soup, crusty bread (v)
Roast plum tomato & basil soup, crusty bread (v)
Chicken liver pate & game terrine, spiced pear, cranberry chutney
Butternut, red onion, red pepper, spinach & Cornish brie tart (v)
Smoked salmon, beetroot relish & multigrain bread
Prawn & crayfish cocktail, marie rose sauce & red pepper puree
Cauliflower, leek & smoked applewood cheddar croquettes, saffron aioli (v)

Main Course

Roast turkey, glazed gammon, chipolata, apricot & sausage stuffing, roast potatoes
Pan fried fillet of seabass & salmon escalope, lemon & crayfish croquette, dill cream sauce
English 28 day aged 8oz sirloin steak, peppercorn sauce, triple cooked chips (£3.00 supplement)
Gnocchi tossed in cherry tomatoes, pesto, rocket & parmesan (v)
Filo parcel of wild mushroom, spinach & feta, sweet potato chips & ratatouille (v)
Slow roast belly of pork, cornish cider, wholegrain mustard sauce, creamy mash
All the above main courses served with fresh cabbage, broccoli & carrots

Dessert

Christmas pudding (contains nuts), brandy sauce
Vanilla crème brulee, shortbread biscuit
Selection of ice cream, 'Rossini' biscuit
Baked meringue, mixed berry compote, whipped cream
Rich Belgian chocolate & almond torte, raspberry compote & vanilla ice cream (contains nuts)
Sticky ginger pudding, vanilla ice cream
Specialist cheese slate (£3.00 supplement)

Add a glass of prosecco on arrival
or coffee and truffles to finish + £4.00

Christmas info

Christmas menu served
12-3 and 6-9 from the 3rd of december to the 30th
excluding Sundays, Christmas day
and Boxing day

New Years menu will be from 6pm new years eve
and the chequers will be open to bookings only

Christmas menu
2 Courses £24.95
3 Courses £27.95
Add a glass of prosecco on arrival + £4.00

New Years Menu
£40 per person

Deposits
20% at time of booking, this is fully refundable up
to 7days prior to booking.

Dietary info
Allergies - As our kitchen makes every item from
scratch, cross contamination is possible.
Please make sure you tell us of any allergies.
Gluten - Most of the Christmas menu can be
provided with Gluten free option.

We are also able to tailor an event if you have a
particular request please feel free to discuss this
with us.

All our menus and info is on our web site,
www.chequersinnbattle.com

For Bookings
Call 01424 772088
Email office@chequersinnbattle.com
Post Chequers inn, Lower Lake , Battle,
East Sussex. TN33 0AT

For booking please return this booking sheet

Name of Booking

Contact Number

Email

Date of booking

Number of guests

Number

2 Course (day) @£24.95

3 Course @£27.95

Special requirement

Printed Name

As soon as we receive this form we will email all the menus directly to you along with a pro-forma invoice for the deposit.

The deposit is returnable in full if booking cancelled prior to 7 days before booking.



New Year Eve

Citrus cured salmon, beetroot sorbet

Beef and mushroom tea, savoury panna cotta

Three grain risotto
buckwheat, quinoa, barley and mushroom broth

Mains

Potato dumplings, trumpet mushrooms
and broad been pure.

Poached quinea fowl breast and confit thigh
fondant potato, peas and broad beans
salted mushrooms, roast gravy.

Darn of cod, spinach, rock samphire
lemon, capers, burnt butter sauce

Beef wellington, dauphinoise potatoes
roasted parsnip, red wine sauce

Dessert

a mini taste of all the below

Double chocolate and sea salt brownie
honeycomb ice-cream, chocolate mousse
chocolate soil

Lemon creme brulle with petit fours
and marshmallows

Vanilla cheesecake, poached blackberry jam
Italian meringue, strawberry granita

Cheese

Barkham blue, flower marie, smoked goodwood
chutney & biscuits



CHRISTMAS & NEW YEAR
AT THE CHEQUERS
2018

