

Christmas at the chequers

Menu served from December 1st to 24th

To start

Roasted cauliflower soup, crumbled stilton & walnuts, parsnip crisps, chequers bread
Sussex game pate, pickled shemiji mushrooms, comice pear chutney, chequers soda bread
Pan fried scallops, slow cooked pork belly, clemintine & chicory salad, hazelnut dressing (£3.00 supplement)
Hand rolled beetroot gnocchi, goats cheese mousse, watercress & chestnut salad
Gin cured salmon, pickled kohlrabi, dill mayonnaise, chequers toast

Main

Roast turkey breast, sage & quince stuffing, roast potatoes & root vegetables, chipolatas, braised red cabbage, brussel sprouts and tops, turkey gravy
Winter squash, smoked cheddar, spinach & cashew nut wellington, roast potatoes & root vegetables, braised red cabbage, brussel sprouts and tops, rosemary & pink peppercorn sauce
Pan-roasted corn fed chicken supreme, garlic confit potatoes, king cabbage, jerusalem artichoke, chestnut mushroom & pancetta sauce
Pan-fried hake fillet, saffron & mussel fregola pasta, cavolo nero, samphire salsa
Dry-aged beef fillet, creamed potato mash, heritage carrots & salsify, curly kale, crispy shallots, madiera sauce (£6.00 supplement)

Mulled red wine sorbet

Dessert

Christmas pudding, brandy sauce
Muscavado meringue, apple curd, poached rhubarb, candid almonds, vanilla ice cream
Sticky spice pudding, caramel custard
Dark chocolate cremeux, white chocolate & honeycomb crumble, blood orange syrup
Specialist cheese slate (£3.00 supplement)

Bookings now being taken for
December from 1st - 24th £25 per head

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

for info call 01424 772088 email office@chequersinnbattle.com