

# Christmas at the chequers

Menu served from December 1st to 30<sup>th</sup>  
excluding 25<sup>th</sup> and 26<sup>th</sup>

## To start

Jerusalem artichoke soup, white truffle oil, chequers homemade bread

Blacksticks blue soufflé, red onion marmalade, pear & walnut salad

Pan fried scallops, chestnut veloute, caramelised apple, maple glaze (£2.00 supplement)

Beetroot & fennel cured salmon, pickled fennel salad, thyme crackers, dill crème fraiche

Sussex game pate, confit shitake mushrooms, capers, pear & date chutney, chequers toast

Sussex beef carpaccio, remolade, red radicchio, rosemary oil

## Main

Winter squash & walnut wellington, roast potatoes, roast carrots, braised leeks, brussel sprouts, sage & apple stuffing, shallot & balsamic sauce

Mushroom & spinach roulade, jerusalem artichoke puree, roasted beetroot, salsify crisps, watercress

Grilled bass fillet, rosemary & mustard crust, dauphinoies potatoes, leek veloute, white wine sauce

Roast turkey breast, thyme & cranberry stuffing, roast potatoes, roasted carrots, grilled squash, brussel sprouts, chipolatas, buttered kale

Pan fried chicken supreme, duchess potatoes, chargrilled tender stem broccoli, tomato thyme and pancetta sauce

Dry aged rump or fillet steak, grilled mushroom, confit cherry tomatoes, tenderstem broccoli, hand cut chips, blue cheese sauce (Rump £3.00 supplement Fillet £6.00 supplement)

Prosecco sorbet

## Dessert

Christmas pudding, winter berry compote, brandy sauce

Chocolate nemesis, salted caramel sauce, vanilla ice cream, honeycombe

Baked yogurt, candied pistachios, poached orange

Quince & cranberry crumble, crème anglaise

Specialist cheese board (£3.00 supplement)

Bookings now being taken for December  
from 1st - 30th

2 courses £25 or 3 courses £29 per head

Add a glass of prosecco on arrival £5.00

For info call 01424 772088 email [office@chequersinnbattle.com](mailto:office@chequersinnbattle.com)