

NEW YEARS EVE

G&T ARRIVAL

Your choice of one of our specialist gin's
mixed with fever-tree tonic, plenty of ice and a slice

PRE STARTER

Duck liver parfait, thyme & sea salt wafer, fig chutney
Crown prince pumpkin soup, dukkah

TO START

Golden cross goats cheese & walnut soufflé, oak smoked beetroot, pink peppercorn
& rosemary sauce

2015 Croix des Champs, Sauvignon de Touraine

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Pan-fried scallops, glazed pork cheek, roast cauliflower, chorizo jam, toasted
almonds

2015 Chenin Blanc Reserve, Ken Forrester Wines

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Pan-roasted, pigeon breast, sage gnocchi, salt-baked turnips, parsnip puree, pigeon
sauce

2014 Valpolicella Ripasso DOC, Bertani

MAIN

Dry aged beef fillet steak, roasted garlic potato puree, cavolo nero, merlot roasted
portabella mushroom, truffle & parmesan butter

2013 Columbia Valley Merlot, Chateau Ste Michelle

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Brill T-Bone, char grilled sweet heart cabbage, potato & saffron terrine, red kale,
brown shrimp butter

2015 Ailalá Treixadura, Ailalá-Ailalelo

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Soy & ginger crispy organic tofu, chick-pea pancake, pickled carrots, shemeji &
enoki mushrooms, pak choi, cashew cream

2016 Pinot Gris, Yealands

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Willow soft goats cheese stuffed & poached corn fed chicken breast, pearl potatoes,
tender stem broccoli, soft boiled quails eggs, sun dried tomato pesto

2015 Cirò Bianco Greco, Librandi

DESSERT

Dark, milk & white chocolate cremeux, vanilla shortbread, blood orange sorbet

2010 Aleatico di Puglia, Francesco Candido

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Pistachio baklava, rhubarb & rose delights, green tea ice cream

2010 Vin Santo DOC, Barbi

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Apple panna cotta, cinnamon doughnut, pink champagne granita

2014 Clos Dady, Sauternes

CHEESE ADD FOR £5 PP

Baked Vacherin cheese, chequers bread, celery, shallot chutney

2015 Gewurztraminer, Yealands

TOAST

Toast the new year in with a glass of prosecco

£40 per head £55 to include the wine pairing

Dinner by pre-order only call 01424 772088 or email office@chequersinnbattle.com

NEW YEARS EVE INFO

Service will start from 6.30pm but you can arrive at a time of your choosing prior to 9pm as your table is yours for the whole night.

On arrival you will enjoy a Gin & Tonic made to your tastes, plus some light nibbles of duck liver parfait with a thyme & sea salt wafer and fig chutney. On the side a small shot of crown prince pumpkin soup and dukkah.

Throughout the evening you will be thoroughly stuffed with your pre selected dishes from our special menu. If you have chosen our wine pairing this will be served to you with each course and is a great way to really enhance the flavours and your night.

After desserts we are offering an extra course of baked Vacherin cheese, we have added this as an extra as we know that not everyone can manage so much food so the choice is yours.

At 12am we will be celebrating the new year with hopefully a countdown and raising our glasses with a toast of prosecco.

We would like to then close for 12.30am as our staff will need the rest so if you can sort carriages for then that would be great.

What we would need to make your night the best we can:

- The cost for the night is £40 per head or £55 to include wine pairing. We would like a deposit to secure the table of £10 per head prior to Christmas day.
- Pre orders for all to be in by tuesday the 27th of december.
- If you have any food allergies or intolerances please let us know with the pre-order or call to discuss how we can cater specially for this.
- Your full contact details on the booking form.

Please fill in the below to confirm your booking

NAME OF BOOKING

CONTACT NO

EMAIL

TIME TO ARRIVE

NUMBER OF PEOPLE

NUMBER OF WINE PAIRINGS

SPECIAL REQUIREMENTS

ALLERGIES

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I CONFIRM THAT I WOULD LIKE TO BOOK THE ABOVE FOR NEW YEARS EVE DINNER

SIGNED

PRINTED NAME

SIGNED BY MANAGEMENT

AMOUNT OF DEPOSIT PAID

NAME OF BOOKING

PRE SELECTIONS

STARTERS	
	Golden cross goats cheese & walnut soufflé, oak smoked beetroot, pink peppercorn & rosemary sauce
	Pan-fried scallops, glazed pork cheek, roast cauliflower, chorizo jam, toasted almonds
	Pan-roasted, pigeon breast, sage gnocchi, salt-baked turnips, parsnip puree, pigeon sauce
MAINS	
	Dry aged beef fillet steak, roasted garlic potato puree, cavolo nero, merlot roasted portabella mushroom, truffle & parmesan butter
	Brill T-Bone, char grilled sweet heart cabbage, potato & saffron terrine, red kale, brown shrimp butter
	Soy & ginger crispy organic tofu, chick-pea pancake, pickled carrots, shimeji & enoki mushrooms, pak choi, cashew cream
	Willow soft goats cheese stuffed & poached corn fed chicken breast, pearl potatoes, tender stem broccoli, soft boiled quails eggs, sun dried tomato pesto
DESSERTS	
	Dark, milk & white chocolate cremeux, vanilla shortbread, blood orange sorbet
	Pistachio baklava, rhubarb & rose delights, green tea ice cream
	Apple panna cotta, cinnamon doughnut, pink champagne granita
CHEESE ADD FOR £5 PP	
	Baked Vacherin cheese, chequers bread, celery, shallot chutney

Most of our dishes can be adapted for dietary requirements, please let us know if you need any requirements.

www.chequersinnbattle.com

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