

# 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

- Roasted Jerusalem artichoke soup, maple glaze, chequers warm bread *(v,g)*
- Beetroot & spinach filo parcel, beetroot ketchup, confit cherry tomatoes *(v)*
- Blacksticks blue soufflé, red onion marmalade, pear, walnut & radicchio
- Pan fried scallops, chestnut veloute, caramelised apple, maple glaze (£2.00 supplement) *(g)*
- Orange cured salmon, gin pickled cucumbers, thyme crackers, dill crème fraiche
- Sussex game pate, confit shitake mushrooms, capers, pear & date chutney, chequers toast
- Sussex beef carpaccio, remoulade, red radicchio, rosemary oil (£2.00 supplement) *(g)*

## Main

- Winter squash & chestnut wellington, pomme anna, calvolo nero, roasted parsnips, wholegrain mustard reduction *(v)*
- Chargrilled aubergine, avocado tabouleh, sumac dressing, confit beetroot, salsify crisps *(v,g)*
- Grilled bass fillet, rosemary & mustard crust, dauphinoies potatoes, leek veloute, white wine sauce *(g)*
- Battle reared turkey breast, thyme & cranberry stuffing, roast potatoes, roasted carrots, grilled squash, brussel sprouts, chipolatas, buttered kale *(g)*
- Slow roast pork belly, apple & sage stuffing, fondant potatoes, braised red cabbage, red currant jus, calvolo nero *(g)*
- Dry aged rump or fillet steak, grilled mushroom, confit cherry tomatoes, tender stem broccoli, hand cut chips, blue cheese sauce (Rump £5.00 supplement Fillet £9.00 supplement) *(g)*

Spiced cranberry and Orange sorbet

## Dessert

- Christmas pudding, red currant compote, brandy sauce *(v)*
- Chocolate nemesis, salted caramel sauce, vanilla ice cream, honey combe *(g)*
- Baked yogurt, candied pistachios, poached orange *(g)*
- Pear, quince & cranberry crumble, crème anglaise *(v)*
- Specialist cheese board (£3.00 supplement)

Bookings now being taken for December  
from 1st - 30<sup>th</sup> excluding Christmas day and boxing day  
2 courses option £26 (lunch time only) or 3 courses £30 per head  
For info call 01424 772088 email [christmas@chequersinnbattle.com](mailto:christmas@chequersinnbattle.com)

## **Everything you need to know about our Christmas menu...**

This year the chequers is actively working on environmentally friendlier options for its whole business, so I'm sorry but no Christmas crackers!

As we try meet our environmental targets we have found that the benefits are great.

### **Firstly we looked at our delivery supply chain and in doing so we have been able to source much better products on our doorstep.**

As it's so close the products are at least 3 days fresher to your plate.

Our Turkeys and Steaks this year are farmed in Hooe just 3 miles from us.

Pork is reared in Ashburnham 2 miles.

Scallops are from Rye.

Sea Bass from Hastings

Veg is from our local fruit and vegetable supplier and sourced from grower around Sussex and Kent.

Cheeses from Sussex.

Everything else is either made in house or supplied by local suppliers.

### **Then we have looked at our energy usage as a kitchen is very wasteful of energy.**

To work on this we have introduced less intensive cooking measures such as water baths, cold smokers, etc.

These provide a lower energy usage for cooking and as a benefit because they involve a slower cooking method the flavours are held within the foods.

So when you eat our food you should find that not only the taste is great they are also much more tender.

### **Waste**

We have now instructed all our suppliers, where possible, to only supply our supplies in reusable packaging. All our disposables are paper based and bio degradable.

As said this Christmas we will not be including crackers.

**So now feel sure that when eating at the chequers you are not eating our children's future.**

## **Ordering**

### **Pre Orders**

When booking we will supply you with our pre-ordering sheet. On this sheet please give as much details as possible on each persons choice's so we can make sure everything will be perfect for you.

This can then be returned to us by dropping to bar, email: [christmas@chequersinnbattle.com](mailto:christmas@chequersinnbattle.com) on our website: [www.chequersinnbattle.com/christmas/](http://www.chequersinnbattle.com/christmas/) or post: chequers inn, lower lake, battle, tn33 0at.

### **Deposits**

We do take 10% to confirm your booking, this is fully refundable until if you should need to cancel up until 7 days prior to your party.

### **Dietary requirements**

Please let us know on selection any dietary requirements. We cook directly for you so are more than happy to adapt all our dishes to make sure your needs are met.

On our menu we are showing (v) for all our main vegan dishes and (g) for all gluten free recommendation, although some items may need to be adjusted on serving to comply. Please let us know on ordering.

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excluding 25<sup>th</sup> and 26<sup>th</sup>

For booking please return this booking sheet

Name of Booking .....

Contact Number .....

Email .....

Date of booking .....

Time for dining .....

Number of guests .....

2 Course @£26 

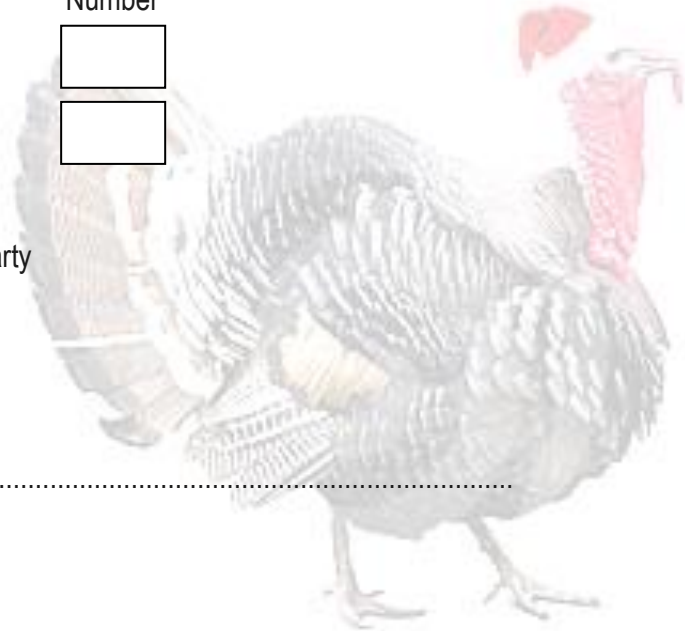
Number
<input type="text"/>

3 Course @£30 

<input type="text"/>
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Special requirements for party

Printed Name .....



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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.