

# Christmas at the chequers

Menu served from December 4th to 30<sup>th</sup>  
excluding 25<sup>th</sup> and 26th

## To start

Beetroot & butternut squash spring rolls served with a chive dip

Open prawn club sandwich, toasted brioche with king prawns a marie rose sauce, guacamole and crunchy leaf

Skate wing with chorizo, olive and onion sauce, squid ink tuille

Guinea fowl ravioli with crispy pancetta and a cherry tomato and basil reduction

Venison terrine with cherry compote and prune brioche

## Mains

Mushroom and chestnut pithivier with spinach mousse and almond curd

Pan fried fillet of brill with tender stem broccoli, crab ragu, chervil oil and melba toast

Pan fried duck breast with a caramelized honey and grand marnier sauce, gratin potatoes, fine beans, and savoy cabbage

Fillet steak with roasted potatoes, tender stem broccoli, roasted carrots and parsnips and peppercorn sauce

(£6.00 supplement)

Roast turkey breast, thyme & cranberry stuffing, roast potatoes, roasted carrots, brussel sprouts, pigs in blankets and cranberry sauce

## Desserts

Our own really rich Christmas pudding, 3 months in the making. Served with winter berry compote and brandy sauce

Sticky toffee pudding, caramel sauce, and clotted cream

Classic chocolate yule log with vanilla ice cream

Cherry and Strawberry trifle

Specialist cheese board (£3.00 supplement)

Bookings now being taken for December  
from 4<sup>th</sup> to the - 30<sup>th</sup>  
excluding 25<sup>th</sup> and 26th

2 courses £26 or 3 courses £32 per head

See our website for menu downloads [www.chequersinnbattle.com](http://www.chequersinnbattle.com)

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