

# Christmas at the chequers

Menu served from December 2nd to 30<sup>th</sup>  
excluding 25<sup>th</sup> and 26<sup>th</sup>

## On arrival

A glass of Prosecco or fizzy elderflower  
Amuse bouche

## To start

Warm butternut squash & carrot soup, sourdough  
Warm brie filo wraps, sesame seed, honey & thyme, cranberry chutney  
Beetroot cured salmon gravlax, creamed horse radish, fennel chutney, radish & red onions, rye wheat soda bread  
Open prawn club sandwich, toasted brioche with king prawns, marie rose sauce, guacamole & crunchy leaf  
Duck pate with plum chutney & prune brioche

## Mains

Vegan mushroom, apricot & nut wellington, roast potatoes, brussel sprouts, roasted carrots wrapped beetroot blankets  
& cranberry sauce  
Sea food bouillabaisse, new potatoes, charred tender stem, warm bread, rouille  
Pan fried duck breast with a caramelized honey and grand marnier sauce, gratin potatoes, fine beans, and savoy  
cabbage  
Fillet steak, roasted potatoes, tender stem broccoli, roasted carrots & parsnips, peppercorn sauce (£6.00 supplement)  
Roast turkey breast, cranberry & thyme stuffing, roast potatoes, roasted carrots, brussel sprouts, pigs in blankets,  
cranberry sauce

## Desserts

Christmas pudding, winter berry compote, brandy sauce  
Sticky toffee pudding, butterscotch sauce, vanilla ice cream  
Melting chocolate fondant, cream  
Vegan caramelized pumpkin & pecan tarte tatin, vegan masala chia mouse  
Specialist cheese board (£3.00 supplement)

Add homemade mince pies and coffee + £6

Bookings now being taken for December  
from 2nd to the - 30<sup>th</sup>  
excluding 25<sup>th</sup> and 26<sup>th</sup>

2 courses £30 or 3 courses £38 per head

See our website for menu downloads [www.chequersinnbattle.com](http://www.chequersinnbattle.com)  
For info call 01424 772088 email [christmas@chequersinnbattle.com](mailto:christmas@chequersinnbattle.com)