

Christmas at the chequers

Menu served from December 2nd to 30th
excluding 25th and 26th

On arrival

Amuse bouche

To start

Warm butternut squash & carrot soup, sourdough *gf without the bread*

Beetroot & homemade vegan cheese terrine, walnut jam, melba toast *vegan/gf option*

Beetroot cured salmon gravlax, creamed horse radish, fennel chutney, radish & red onions, rye wheat sourdough

Classic prawn cocktail, toasted brioche, king prawns, marie rose sauce, crunchy leaf

Potted ham hock, our own piccalilli, toast

Mains

Vegan leek & puy lentil wellington, roast potatoes, brussel sprouts with pistachio & pomegranate, roasted carrots & parsnips, 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 *gf*

Sirloin steak, roasted potatoes, tender stem broccoli, roasted carrots & parsnips, peppercorn sauce (£5.00 supplement) *gf*

Roast turkey breast, cranberry & thyme stuffing, roast potatoes, roasted carrots & parsnips, brussel sprouts, pigs in blankets, cranberry sauce *can be gf*

Desserts

Christmas pudding, winter berry compote, brandy sauce

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vanilla crème brulee, lemon shortbread

Apple and berries crumble, custard

Specialist cheese board (£3.00 supplement)

Add homemade mince pies and coffee + £6

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

2 courses £30 or 3 courses £38 per head

See our website for menu downloads www.chequersinnbattle.com

For info call 01424 772088 email info@chequersinnbattle.com