

The Chequers beliefs

Make everything in house fresh

Always choose our ingredients on taste first and locally where possible.

All meats are supplied from within Sussex and Kent and traditionally farmed

Veg sourced from local growers

Fish only supplied to the days catch

CHRISTMAS AT THE CHEQUERS

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

To start

Jerusalem artichoke soup, truffle oil, sourdough *gf options*

Sweet potato bon-bons, pickled black berries, port sauce *gf options*

Goats cheese cake, fig compote, caramelised walnuts *gf options*

King prawn & salmon terrine, pickled cucumber and herb salad, melba toast *gf options*

Duck leg croquets, plum sauce, spring onion & cucumber salsa

Mains

Chestnut & cranberry nut roast, roast potatoes, brussel sprouts, roasted carrots & parsnips, cranberry sauce

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

Roast cod & parma ham, bean cassoulet, crispy leeks *gf options*

Honey roast duck breast, mash potato, pomegranate sprouts, forest berry jus *gf options*

Chefs steak, romano red peppers, spinach & garlic, peppercorn sauce, skinny fries (£5.00 supplement) *gf options*

Desserts

Christmas pudding, winter berry compote, brandy sauce

Tiramisu

Cherry clafoutis, Chantilly cream *gf options*

Chocolate & orange torte, vegan coconut ice cream *gf options*

Specialist cheese board (£3.00 supplement) *gf options*



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



CHRISTMAS AT THE CHEQUERS

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

Christmas Party Booking Information

Thank you for your interest in booking your Christmas party with us. We will do our very best to accommodate your preferred date and time.

To help us secure your booking, please complete the form below, email us at info@chequersinnbattle.com, or use the request form on our website: www.chequersinnbattle.com.

As soon as you know your preferred dates, please get in touch and we will do our best to reserve them for you, subject to availability.

As soon as we receive this form, we will email all the menus directly to you along with a pro-forma invoice for the £10 per person deposit.

Our Christmas menus include gluten-free (GF) options. If you have any other dietary requirements, please let us know. As all our dishes are freshly prepared, we can usually adapt many items to meet your needs.

We will always check dietary requirements and allergies with you on the day, but we strongly recommend notifying us of any allergies in advance. This will help us ensure that we can safely accommodate all of your guests.

We look forward to welcoming you to the Chequers Inn for your Christmas celebration!

For booking, please return this booking sheet

Name of Booking _____

Contact Number _____

Email _____

Date of booking _____

Time for dining _____

Number of guests _____

Number

2 Course @£30

3 Course @£38

Special requirements for party

Printed Name _____



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

The deposit is returnable in full if booking cancelled prior to 7 days before event.

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NEW YEARS AT THE CHEQUERS

New years taster menu
Served from 6.30pm on the 31st

Cocktail on arrival
French 75

Jerusalem artichoke soup
A silky Jerusalem artichoke soup, topped with crushed walnuts, parsley & truffle oil

Brighton blue
Brighton blue pickled celery, walnuts, honey, thyme, lemon on a light water biscuit

Tortellini
Homemade tortellini filled with rich Black truffle & ricotta, finished with burnt sage butter

Duck
Szechwan duck bon-bons, served with pickled blackberries and port sauce

Prawn
A classic French prawn bisque topped with parmesan pepper croutons

Monk fish
Fresh monkfish tails, in a classic seafood stew with just a hint of chilli

Beignet
Dill & juniper salted cod beignet with charred sweetcorn salsa

Tangerine sorbet, prosecco drizzle

Venison
Venison loin, we don't usually cook venison but it is perfect for new years as just the right time of the season. Then served with a brandy steeped wild mushroom tart, a really rich red wine and rosemary sauce

Chocolate
Dark chocolate & blood orange caramel tart, lemon mascarpone cream

Jelly
Mulled wine jelly, blue cheese cracker



£60 per head
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NEW YEARS AT THE CHEQUERS

New years taster menu

Vegetarian

Served from 6.30pm on the 31st

Cocktail on arrival

French 75

Jerusalem artichoke soup

A silky Jerusalem artichoke soup, topped with crushed walnuts, parsley & truffle oil

Brighton blue

Brighton blue pickled celery, walnuts, honey, thyme, lemon on a light water biscuit

Tortellini

Homemade tortellini with rich Black truffle & ricotta, finished with burnt sage butter

Sweet potato

Sweet potato bon-bons, served with pickled blackberries and port sauce

Tofu

A crispy tofu in a soy & ginger sauce with broccoli florets

Lions mane

Lions mane on vegetable brodetto with just a hint of chilli

Beignet

Parmesan & garlic beignet with a charred sweetcorn salsa

Tangerine sorbet, prosecco drizzle

Cauliflower

Cauliflower steak on a brandy steeped wild mushroom tart, a really rich red wine and rosemary sauce

Chocolate

Dark chocolate & blood orange caramel tart, lemon mascarpone cream

Jelly

Mulled wine jelly, blue cheese cracker

£60 per head

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