
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

Dinner by pre-order only call 01424 772088 or email info@chequersinnbattle.com

