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