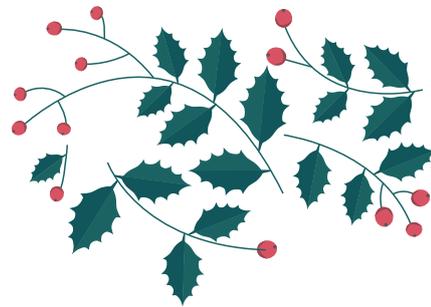


The Chequers Doddington *Festive Menu*



Merry Christmas from the team at the Chequers. We welcome everyone here and aim to ensure that there is something for all to enjoy. If you follow a special diet, please ask for information on how our dishes can be adapted to make something delicious for you... Please note, we use fresh ingredients where possible and the below menu is subject to availability

Starters

Duck and Contrieau Pâté - with toasted ciabatta, plum chutney and rocket

Camembert Filo Basket ^V - molten Camembert encased in crisp filo pastry with melba toast, cranberry compote and salad

King Prawns and Chorizo - juicy prawns and smoky chorizo sauteed in garlic butter, with mixed leaf salad, cherry tomatoes, cucumber and a homemade sweet chilli dip

Stuffed Roasted Peppers ^{Vg} - roasted red peppers, stuffed with Mediterranean vegetables, topped with olives and melting vegan cheese, served with rocket

Smoked Salmon and Quails Eggs - strips of smoked salmon topped with poached quails eggs, served with toasted ciabatta, salad and your choice of creme fraîche or wasabi creme fraîche

Mains

Traditional Turkey - slices of turkey crown with sausagemeat stuffing, pigs in blankets, roast potatoes, Yorkshire pudding, thyme and maple roast parsnips, seasonal vegetables and rich gravy

Slow Roasted Shoulder of Lamb - tender lamb shoulder with creamy minted mashed potato, sausagemeat stuffing, thyme and maple roast parsnips, seasonal vegetables and a red wine jus

Pan Fried Duck Breast - with fondant potatoes, thyme and maple roast parsnips, courgette crisps, seasonal vegetables and a port and cranberry jus

Plant Based Lattice ^{Vg} - with cranberries, chestnut mushrooms and vegetable stuffing, a slice of nut roast, roast potatoes, thyme and maple roast parsnips and a Christmas ale jus

Desserts

Traditional Christmas Pudding ^V - with brandy butter

Apple and Mixed Berry Crumble ^V - with custard, cream or clotted cream vanilla ice cream

White Chocolate and Forest Fruits Meringue Roulade ^V - with Baileys ice cream and forest fruit compote

Winter Berry Crème Brûlée - with gingernut biscuits

The Chequers Cheese Board ^V - a selection of cheeses with biscuits and Christmas chutney (£3.00 supplement)

Chocolate Coated Ice Cream Christmas Trees ^V - under 12s only

Adults: 2 courses £23.95 / 3 courses £28.95
Children (under 12s only): 2 courses £16.95

Please note: we require a £5.00pp deposit to secure your booking with menu choices confirmed at least 5 days before you are due to join us. We look forward to welcoming you!

^V Suitable for vegetarians ^{Vg} Suitable for vegans ^{Vg*} Vegan adaptable

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not contain all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights approximate when uncooked. Written allergy information is available

