

The Chequers Country Kitchen

Christmas Festive Menu

2018

Starters

Minestrone soup

Served with a bread roll

Mini fishcakes

Served with sweet chilli & black pepper dip

Chicken liver & smoky bacon pate

Served with an apple & cider chutney & toast

Brie & cranberry puff pastry parcel

Mains

Crown of turkey

Served with honey & thyme parsnips, roast potatoes, pigs in blankets, traditional sage & onion stuffing, seasonal vegetables & gravy

Confit of duck

Served with an orange & cointreau jus, hassle back potato & seasonal vegetables

Salmon & spinach wellington

Served with buttered new potatoes & seasonal vegetables

Vegetable shepherd's pie with goats cheese mash

Served with seasonal vegetables

Desserts

Christmas pudding

Served with brandy butter & pouring cream

Chocolate brownie

Served with vanilla ice cream

Bailey's bread & butter pudding

Served with custard

Lemon posset

Served with a shortbread biscuit

Selection of cheese & biscuits (£2.50 supplement fee)

Three courses £24.95

Two courses £19.95

**Tea & coffee available for an additional cost of
£1.55 per cup**

Written allergy information is available on request. 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.