

Festive Menu

At The Chequers

2 courses £19.95 - 3 courses 23.95

Butternut Squash Soup V
With sweet potato crisps and a crusty roll

Camembert Wedges V
Breaded wedges with plum and apple chutney and watercress

Kiln Smoked Salmon
Cured and Kiln smoked Salmon served warm with an avocado
and cucumber salad and lemon and chive mayonnaise

Potted Ham Hock Terrine
With piccalilli, sourdough toasts and watercress



Roast Norfolk Turkey
With stuffing, sausage in bacon, Yorkshire pudding, roast potatoes,
seasonal vegetables and gravy

Vegetable Wellington V
Vegetable, chestnut, lentil mushroom, rolled with cranberry and
Brie in a puff pastry wellington with a mushroom sauce

Pheasant
Half of pot roasted Pheasant with a chestnut, redcurrant and herb stuffing,
carrot and orange puree, French fried onions and a Port jus. With
dauphinoise potatoes and vegetables

Sirloin Steak
Cooked to your liking and served with roasted vine tomatoes, mushroom, onion
rings, chunky chips and a side of peppercorn sauce

Lemon Sole
Duo of rolled Lemon Sole paupiettes with a crab and spinach filling. With pea puree,
leek and potato rosti, white wine and tarragon sauce and vegetables



Homemade Christmas Pudding
With brandy sauce, custard, ice cream or cream

White Chocolate and Raspberry Cheesecake
With vanilla pod ice cream or cream

Spiced Apple and Date Strudel
With custard, vanilla pod ice cream or cream

Chocolate and Morello Cherry Brownie
Served warm with Morello cherry compote and vanilla pod ice cream
or cream

Mint Chocolate Sundae
Mint chocolate ice cream, fresh cream, chocolate sauce and a wafer

Followed by coffee, mince pies and crackers