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**CHEQUERS
INN**
CHRISTMAS FAYRE SET MENU

Starters

Cream of curried parsnip soup with onion Bhaji & micro coriander.

Homemade Severn & Wye smoked Trout pate with melba toast and horseradish cream.

Bacon Roly Poly with fried Quails egg & grain mustard mayonnaise.

Risotto of Wild mushrooms with white truffle oil & parmesan.

Mains

Roast free range Sussex bronze Turkey with chestnut & orange stuffing, chipolata & bacon, roast potatoes & seasonal vegetables.

(Supplied by Anthony Harris of Bridgers farm Hurstpeirpoint)

Free range Pork chop cooked over charcoal, buttered Savoy cabbage, sage fondant potato & Homemade black pudding.

Tartlet of leeks & Sussex brie with sauté new potatoes, buttered spinach, French beans, chive butter sauce.

Pan-fried Fillet of Seabass on buttered spinach, king prawn & chive fish velouté, roast cocotte potatoes.

Desserts

Traditional Christmas pudding with brandy cream.

Rich Belgian chocolate mousse with candied blood orange zest, chocolate crumb & Cointreau Chantilly cream.

A trio of artisan British cheeses served with grapes, celery, quince paste & oat biscuits.

Coconut panna cotta with pineapple Salsa and Pina Colada gel.

Freshly brewed coffee with chocolate mints.

Two courses £35.00

Three courses £43.00

This menu is available for the entire table only and pre-ordered within one week before the booking date will be needed,
a non-refundable deposit of £10 per person will be required.

Vat is included @ 20% for parties of eight or more an optional service charge of 12% will be added to the final bill.

Vegan options available on request.