



CHRISTMAS FAYRE MENU

Starters

Cream of Butternut squash and ginger soup with turmeric oil.

The Chequers Inn home smoked Scottish Salmon with lemon capers & salad.

Rustic country style free range Pork Terrine with winter spiced fruit chutney.

Mains

Roast free range local bronze turkey with chestnut & orange stuffing, chipolata & bacon, roast potatoes and seasonal vegetables.

Supplied by Anthony Harris of Bridgers farm Hurstpeirpoint.

Braised shank of Lamb with winter root mash, rosemary roasted new potatoes & roast lamb jus.

Wild mushroom tartelette, sauté new potatoes, buttered spinach, French beans, cep cream.

Pan fried crispy Bream fillet, buttered spinach, crispy galette potato & curried spiced mussel veloute.

Dessert

Traditional Christmas pudding with brandy cream.

Rich Chocolate and praline Delice with blood orange sorbet.

Mulled wine Jelly with clotted cream and cinnamon sable biscuit.

Freshly brewed coffee with chocolate mints.

Two courses £28.50

Three courses £35

This menu is available for the entire table only and pre-ordered within one week before booking

Vat is included @ 20%, gratuities at your discretion, for parties of eight or more an optional service charge of 10% will be added to the final bill, if you have any allergies please inform a member of staff.