



~ THE ~  
**CHEQUERS  
INN**

Valentines

Amuse bouche

Asparagus velouté with black truffle.

Starters

The Chequers Inn home smoked Scottish salmon with avocado mousse & caviar.

Home cured Sussex venison bresaola with celeriac remoulade.

Salad of Heritage tomatoes & Goats cheese with balsamic vinaigrette.

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Passionfruit sorbet

Mains

A trio of five oaks lamb with dauphinoise potato, buttered spinach & olive jus.

Fillet of seabass with spinach, crispy galette potato, lobster and chive fish cream.

Feuillete of wild mushrooms, soft poached egg, spinach, French beans & Hollandaise sauce.

Desserts

Rich chocolate and praline delice with lychee sorbet.

Vanilla bean panacotta with strawberries and shortbread crumb.

Selection of British cheeses, oat cakes, celery and grapes.

Tea & coffee

Petit fours

£50 Per head

Service not included