THE CHEQUERS INN

CHRISTMAS FAYRE SET MENU

Starters

Cream of Pumpkin and ginger soup with toasted pumpkin seeds & tarragon oil.

Smoked Mackerel pate with toasted sourdough and wasabi cream.

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

Salad of Honey Baked Sussex Goats cheese & fig with maple syrup vinaigrette.

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)

Barnsley chop cooked over Charcoal with grilled winter cabbage, Boulangere potatoes & rosemary jus.

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

Baked fillet of Salmon with soft herb & lemon crust, spinach, rosti potato and champagne fish veloute.

Desserts

Traditional Christmas pudding with brandy cream.

Dark and light chocolate Tart with raspberry sorbet and chocolate crumb.

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

Coffee panna-cotta with Butterscotch sauce & honeycomb.

Freshly brewed coffee with chocolate mints.

Two courses £37.00

Three courses £45.00

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.