



THE CHEQUERS

Group Dining Menu 2019

Selection of rustic breads, oil and balsamic for the table

Soup of the Day, with rustic bread (GFA) (V)

Insalata Tre Colori, avocado, mozzarella, tomato and basil oil (GF) (V)

Salt & Pepper Squid, with homemade sweet chilli sauce (GF)

Chicken Liver Parfait, with red onion jam, toasted granary bread (GFA)

Classic Beef Bourguignon (GF)

Pan-fried bacon, caramelised shallots, red wine, mushrooms, served with mash

Chicken Caesar Salad (GFA)

Grilled chicken, gem lettuce, anchovies, croutons, parmesan

Pollo Impanato Al Forno

Oven baked herb & Parmesan crusted chicken, fresh spaghetti, chilli, garlic, onions and tomato

Baked Butterflied Seabass (GF)

Stuffed with lemongrass and lime leaf, ginger with French beans and coconut rice

Sicilian Style Caponata (GF) (V) (VG)

Caramelised aubergine, celery, olives, pine nuts, mixed herbs polenta, red pepper dressing

Trio of Desserts

Selection of three home-made desserts

£38.50 per person

A 10% discretionary Service Charge will be added to tables of 5 people or more.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative Available

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