



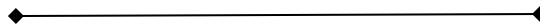
THE CHEQUERS

MATCHING GREEN

Christmas Eve Menu

£39.50 per person / Children under 12yo £15 per person. Available all day on Thursday, 24 December 2020.

- Antipasto Selection** cured Parma ham, Bresaola, Salami, with olives, sun blushed tomatoes
Artichokes, Parmesan & rocket (GF)
- Oriental Selection** duck spring rolls, panko breaded prawns, sticky chicken skewers, salt & pepper squid,
sweet chilli sauce & hoi sin sauce
- Seasonal soup of the day** with rustic bread (GFA) (V)
- Chicken Liver Parfait** with red onion jam, toasted brioche bread
- Salt & pepper calamari** with home-made sweet chilli sauce (GF)
- Lemon Grass and Chilli Tiger Prawns** with poppadum
- Mussels Marinara** in white wine creamy sauce, toasted sourdough bread
- Baked Mini Camembert** with truffle oil, toasted sour dough
- Smoked Mackerel Fillet** with celeriac and apple remoulade, lemon dressing (GF)



- Roast beef**, Yorkshire pudding, roast potatoes, seasonal vegetables
- Braised Lamb Shank**, Yorkshire pudding, roast potatoes, seasonal vegetables
- 16-hrs Shoulder of Pork**, sage mash, tender stem broccoli, apple puree and crackling (GF)
- Smoked Haddock** with mature cheddar mash, creamy spinach (GF)
- Sesame Seed Seared Tuna** with oriental salad and noodles
- Lobster Tails** with garlic butter, fries, rocket and tomato salad (GF) (supplement £7.00)
- Porcini Mushrooms & Chestnut Risotto** with truffle oil (GF) (V)
- Linguini Frutti di Mare** prawns, calamari, mussels, garlic, shallots and white wine
- Gourmet Beef Burger** with smoked Monterey Jack cheese, crispy bacon in pretzel bun, beer battered onion rings, fries, tomato and coriander salsa
- Spinach and Field Mushrooms Wellington Slice**, new potatoes, rocket and tomato salad (V)
- Parmigiana Melazana**, aubergine, Mozzarella cheese, Napoli sauce (V) (GF)

Sides £3.50

Mash – Steamed Green Veg – Sweet Potato Fries - House Chips – Fries – Tomato, Rocket and Onion Salad

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative available
A 10% discretionary service charge will be added to your bill | All prices are inclusive of VAT.



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Golden syrup sponge pudding with vanilla custard (GF)

Madagascar Vanilla Crème Brûlée with Amaretti biscuits and seasonal berries (GF)

Warm Pear and Almond Tart with toffee ice-cream

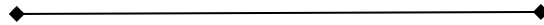
Chocolate Truffle Tart with raspberry coulis (VG)

Crispy Chocolate and Hazelnut Slice with fresh raspberries

Affogatto vanilla ice-cream, crushed Amaretti biscuits drizzled with espresso coffee

Selection of Fine English Cheeses with fig & apple chutney, celery and Miller's Damsels biscuits

Ice cream or Sorbet selection (Vanilla, Strawberry, Chocolate) (Mango, Raspberry, Lemon)



Kids Menu

Penne with Napoli Sauce, parmesan

Sausage and Mash with gravy

Chicken Goujons with fries and garden peas

Fish & Chips with fries and garden peas

Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables

Ice-cream, choice of flavours – Swiss chocolate, vanilla, strawberry, mint chocolate, toffee

Chocolate Brownie Sundae with vanilla ice-cream

Warm Waffle with vanilla ice cream