



THE CHEQUERS

MATCHING GREEN

Festive Mid-Week Lunch Menu

Available Wednesday to Friday from 2 December 2020

2 Courses £22 | 3 Courses £25

Roasted Tomato & Basil Soup with basil oil (GFA) (V)

Chicken Liver Parfait with toasted brioche and onion jam

Smoked Salmon with celeriac and beetroot remoulade

Wild Mushroom Risotto with chestnuts, Parmesan, truffle oil (GF) (V)

Asparagus and Parma Ham with parmesan shavings, rocket leaves (GF)

Roasted Breast of Norfolk Turkey, traditional trimmings (GFA)

Classic Beef Stroganoff with herb mash (GF)

Poached Smoked Haddock with colcannon potato, creamy spinach (GF)

Red Onion Tart Tatin with rocket leaves, balsamic dressing (V)

Tiger Prawns Spaghetti with chilli, roasted cherry tomatoes

Seasonal Vegetables (Supplement £3.50)

Traditional Christmas Pudding with brandy sauce (GFA)

Cocoa Bavarois Slice with chocolate sauce and raspberries

Pear and Caramel Cheesecake with coulis

Cheese & Biscuits with chutney & celery (Supplement £3.50) (GFA)

Selection of Ice Creams & Sorbets

Ice-cream: vanilla, strawberry, mint chocolate, white chocolate, Swiss chocolate, toffee, rum & raisin

Sorbet: passion fruit & mango, raspberry, lemon, blackcurrant

A discretionary 10% service charge will be added to the final bill. All prices are inclusive of VAT.

(GF) Gluten Free (V) Vegetarian (GFA) Gluten Free Alternative

Available Wednesday to Friday Lunchtime.