



# Boxing Day Lunch Menu

£60 per person

Children under 12yo £25 per person | Thursday 26<sup>th</sup> December 2024

## Starters

- Buffalo Mozzarella** clementines, mixed leaves, toasted walnuts (GF)  
**Wild Mushroom Risotto** with goats cheese and truffle oil (V) (GF) (VGA)  
**Roasted Pumpkin Soup** with sourdough bread (GFA) (V) (VG)  
**Chicken Liver Parfait** with red onion jam, toasted brioche bread  
**Salt & Pepper Calamari** with home-made sweet chilli sauce (GF)(DF)  
**Moules Marinière** in white wine creamy sauce, toasted sourdough bread  
**Smoked Mackerel Fillet** with celeriac and apple remoulade, lemon dressing (GF)



## Mains

- Roast Beef**, Yorkshire pudding, roast potatoes, seasonal vegetables (GFA)(DFA)  
**Roast Shoulder of Pork**, Yorkshire pudding, roast potatoes, seasonal vegetables (GFA)  
**Free Range Roasted Half Chicken** Yorkshire pudding, roast potatoes, seasonal vegetables (GFA)(DFA)  
**Pan Fried Cod Fillet** with mustard braised leeks, rosemary and garlic potatoes, sauce verte (GF)  
**Baked Fillet of Shetland Isle Salmon Tagliatelle** roasted tomato, chilli and herb sauce (DF)  
**Lobster Tails** with garlic butter and fries (GF) **(supplement £10.00)**  
**Wild Mushroom Risotto** with goats cheese and truffle oil (V) (GF) (VGA)  
**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 (GFA)  
**Vegan Mushroom Bourguignon** with herb mash (V)(VG)(DF)  
**Beetroot and Red Onion Tart**, with rocket leaves and balsamic dressing (V)(VG)(DF)

### Sides from £4.50

**Cauliflower Cheese - Sprouting Broccoli & Roasted Almonds – Wilted Spinach - House Chips – Fries – Truffle & Parmesan Fries – Mixed Leaves Salad**

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative available (DF) Dairy Free  
A 12.5% discretionary service charge will be added to your bill | All prices are inclusive of VAT.

## Desserts

**Sticky Toffee Pudding** with butterscotch sauce and vanilla pod ice cream

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

**Tartelette au Citron** with raspberries

**The Chequers Sundae** vanilla ice cream, chocolate brownie, cherries, Chantilly cream, raspberry sauce, toasted flaked almonds

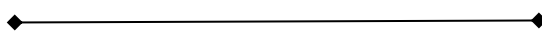
**Crispy Chocolate and Hazelnut Slice** with fresh raspberries

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

**Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company**

**Ice Cream** - vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel (GF)(V)(VGA)

**Sorbet** - Cammas Hall raspberry, British elderflower, sherbet lemon (GF)(VG)(DF)



## Kids Menu

**Soup of the Day**, warm bread

**Garlic Bread** with Mozzarella cheese

**Sliced Honeydew Melon & Strawberries**

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**Penne** with Napoli Sauce (DF)(V)(VG)

**Sausage and Mash** with gravy (DF)

**Chicken Goujons** with fries and garden peas (DF)(GF)

**Fish & Chips** with fries and garden peas (DF)(GF)

**Roast Beef/Chicken**, Yorkshire pudding, roast potatoes, seasonal vegetables (GFA)(DFA)

## Kids Desserts

**Ice Cream** - vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel (GF)(V)(VGA)

**Chocolate Brownie Sundae** with vanilla ice cream

**Warm Waffle** with vanilla ice cream

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