



Christmas Eve Menu

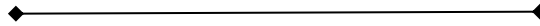
£60 per person*

Children under 12yo £25 per person | Thursday, 26th December 2024

***Early Bird Offer available from 12pm until 2.30pm at £35 per person**

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

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