





Festive Mid-Week Dinner Menu

Available Tuesday to Thursday 4pm until 9pm from 27th November until 20th December 2024

2 courses £30.00 | 3 courses £35.00

To Start

Roasted Pumpkin Soup with basil oil and sourdough (GFA) (V) (VG)
Chicken Liver Parfait with toasted brioche and onion jam
Smoked Trout with celeriac and apple remoulade (GF)
Wild Mushroom Risotto goats cheese and truffle oil (GF) (V)
Buffalo Mozzarella clementines, mixed leaves, toasted walnuts (GF)

Mains

Roasted Breast of Norfolk Turkey with traditional trimmings (GF)
Beef Bourguignon with lardons, baby onion, chestnut mushroom and buttery mash (GF)
Pan Roasted Fillet of Salmon with butternut squash puree, purple sprouting broccoli, salsa verde (GF)
Spaghetti Vongole, clams, white wine, parsley
Beetroot and Red Onion Tart Tatin with rocket leaves, balsamic dressing (V) (VG)

Sides From £4.50

Brussel Sprout with Chestnut, Rosemary and Garlic Roasted New Potatoes, Honey Baked Parsnips,
Wilted Spinach, Garlic & Herb Mushrooms, Sprouting Broccoli & Roast Almonds,
Mac & Cheese, Fries, Hand-cut Chips

Pudding

Traditional Christmas Pudding with brandy sauce (GF) (VGA)

Tartelette au Citron with raspberries

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

Cheese & Biscuits with chutney & celery (GFA) (supplement £4.00)

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)

If you have any food allergy, intolerance or sensitivity please speak to your server (v) VEGETARIAN (gf) GLUTEN FREE (vg) VEGAN | 12.5% discretionary service charge will be added to your final bill.