



Festive Mid-Week Dinner Menu

**Available Tuesday to Friday 5pm until 9pm
from 27th November until 20th December 2024**

2 courses £30.00 | 3 courses £35.00

To Start

- Roasted Tomato and Pepper Soup** with bread roll (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)(V)

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)

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, chocolate-orange, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel, mince pie* (GF)(V)(VGA)
- Sorbet** - *Cammis Hall raspberry, Prosecco, sherbet lemon, mango* (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.