

The Chequers

M A T C H I N G G R E E N

BOXING DAY 2025

Lunch Menu - £65 per person

STARTERS

Buffalo mozzarella clementines, mixed leaves, toasted walnuts GF

The Chequers winter salad apple, golden beetroot, goats curd, wild rocket and toasted walnuts (V)

Roasted pumpkin soup with sourdough bread GFA, V, VG

Chicken liver parfait with red onion jam, toasted brioche bread

Salt & pepper calamari with house made chilli sauce GF, DF

Moules marinière in white wine creamy sauce, toasted sourdough bread

Smoked Scottish salmon with lemon, capers and rye bread

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 seared sea bass with rosemary and garlic potatoes, wild mushrooms, tarragon salsa verde (GF)

Baked fillet of Shetland Isle salmon

with pumpkin puree, tenderstem broccoli and kalamata olive dressing (GF)

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

The chequers beef burger grilled beef patty, smoked applewood cheddar, bacon, red onion, tomato, lettuce, sesame brioche bun and fries GFA

Char grilled halloumi

with red pepper tapenade, giant cous cous, smoked roasted aubergine and labneh yoghurt (V)

Beetroot and red onion tart, with rocket leaves and balsamic dressing V, VG, DF

SIDES from £4.50

Cauliflower Cheese

Wilted Spinach

Truffle & Parmesan Fries

Fries

Sprouting Broccoli & Roasted Almonds

Hand Cut Chips

Mixed Leaves Salad

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

A 12.5 % discretionary service charge will be added to your final bill. All prices are inclusive of VAT at standard rate.

Menu items availability and ingredients are subject to change without prior notice.

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M A T C H I N G G R E E N

DESSERTS

Sticky toffee pudding with butterscotch sauce and vanilla pod ice cream

Madagascar vanilla crème brûlée with amaretti biscuits and seasonal berries GFA

Christmas Pudding with brandy sauce VGA

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, chocolate-orange, strawberries and cream, summer down farm mint chocolate, salted butter caramel, mince pie GF, V, VGA

Sorbet - Cammas Hall raspberry, sherbet lemon, mango, prosecco GF, VG, DF

KIDS MENU

Children under 12yo - £25 per person

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 or roast chicken, Yorkshire pudding, roast potatoes, seasonal vegetables GFA, DFA

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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