

# *The Chequers*

M A T C H I N G   G R E E N

## CHRISTMAS EVE 2025

£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.

# The Chequers

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

(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.