

The Chequers

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

FESTIVE LUNCH MENU 2025

Available from 2 to 23 December 2025, Tuesday to Friday 12.30pm - 4pm
2 courses £25 or 3 courses £30

STARTERS

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

DESSERTS

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 - Cammas hall raspberry, prosecco, sherbet lemon, mango GF, VG, DF

V vegetarian | GF gluten free | VG vegan | VGA vegan alternative | DFA dairy free alternative
12.5% discretionary service charge will be added to your final bill.

If you have any food allergies, intolerance or sensitivity please speak to your server
Menu items availability and ingredients are subject to change without prior notice.