

# *The Chequers*

M A T C H I N G   G R E E N

## FESTIVE PARTY NIGHTS 2025

5<sup>th</sup>, 12<sup>th</sup> and 13<sup>th</sup> December 2025 - £80 per person

19<sup>th</sup> and 20<sup>th</sup> December 2025 - £85 per person

### STARTERS

**Roasted tomato and pepper soup** with bread roll V, VG

**Lemon grass and chilli tiger prawns** with prawn crackers

**Chicken liver parfait** with toasted brioche and red onion jam

**Salt and pepper calamari** with house made chilli sauce GF

**Wild mushroom risotto** with chestnuts and truffle oil V, GF

**Buffalo mozzarella** clementines, mixed leaves, toasted walnuts GF

**Smoked salmon** with celeriac and apple remoulade, granary bread

### MAINS

**Roasted breast of Norfolk turkey** with roasted potatoes, honey glazed carrots and parsnips, mulled wine, braised red cabbage, Brussel sprouts, pigs in blankets and sage stuffing GF

**Roasted Gressingham duck breast** with celeriac and thyme, purple sprouting broccoli, red wine jus GF

**Lobster tails** with garlic butter and fries GF – supplement £10

**Slow cooked Dingley dell pork belly** with braised red cabbage, buttery sage mash GF

**Donald Russel 8oz fillet of beef** with dauphinoise potato, sauteed winter greens, truffle jus GF - supplement £10.00

**Pan fried halibut** with king brown mushroom, butternut squash, samphire, house smoked butter GF

**Beetroot and spinach wellington** with roasted potatoes, parsnips puree and mushroom sauce VG, V

### DESSERTS

**Traditional Christmas pudding** with brandy sauce GF, VGA

**Seasonal fruit crumble** with custard

**Sticky toffee pudding** with butterscotch sauce and vanilla pod ice cream

**Lemon meringue pie** with fruit coulis

**Vanilla cheesecake** with clementines

**Profiteroles** with almond cream and chocolate sauce

**Cheese & biscuits** with chutney & celery GFA

**Handcrafted ice cream and sorbet selection by the saffron ice cream company** GF, V, VGA

**Ice cream** - vanilla pod, chocolate-orange, strawberries and cream, summer down farm mint chocolate, Salted butter caramel, mince pie

**Sorbet** - Cammas Hall raspberry, prosecco, sherbet lemon, mango

(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.