

The Chequers

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

New Year's Eve 2025

£120 per person incl. glass of Prosecco on arrival

Sourdough bread, mixed cashews and giant olives

Roasted pumpkin soup with toasted pine kernels and crème fraîche GFA

Lemon grass and chilli tiger prawns with prawn crackers GFA

Confit duck and pistachio terrine with toasted brioche and onion chutney

Buffalo mozzarella, dressed figs, mixed leaves, honey and truffle dressing

Beetroot gravadlax with celeriac and apple remoulade, granary bread

Lemon sorbet

Donald Russel 8oz Fillet of Beef with dauphinoise potato, braised red cabbage,
wild mushrooms, red wine jus GF

Oven Baked Halibut Fillet with celeriac mash, sauteed winter greens,
king brown mushrooms, tarragon oil GF

Pan Roasted Supreme of Banham Chicken with duchess potato, honey glazed
heritage carrots, grain mustard sauce GF

Lobster tails with garlic butter and fries GF

Beetroot and Spinach Wellington with roasted potatoes, parsnips puree and mushroom sauce VG, V

Sticky toffee pudding, with butterscotch sauce

Apple tart tatin with vanilla ice-cream

Crispy chocolate and hazelnut slice with fresh raspberries

Baked vanilla cheesecake with clementines

The chequers sundae vanilla ice cream, chocolate brownie, cherries, Chantilly cream, raspberry sauce,
Toasted flaked almonds

Cheese & biscuits for the table with chutney & celery GFA

Coffee & Tea

(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.