

The Chequers

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

Rat Pack and Michael Bublé Dinner & Dance

£65 per person | Glass of Prosecco on arrival

STARTERS

House made soup of the day with sourdough bread GFA, V, VG

Stuffed baked pear with blue cheese and walnuts V, GF

Salt & pepper squid with roasted lemon and sweet chilli sauce DF, GF

Burrata with heritage tomato salad, fine capers, pickled shallots and basil GF

Moules Mariniere with cream, wine, shallots, sourdough bread GFA

MAINS

Slow braised Ox cheek with potato puree, curly kale and truffle jus GF

Pan fried Guinea fowl breast with duchess potatoes, butternut squash puree, red wine jus GF

Dry aged Dingley dell pork rib eye steak with rosemary sautee potatoes, red onions,
green beans and peppercorn sauce GF

Chicken Milanese, oven baked, herb and parmesan crusted chicken breast,
spaghetti with roasted tomato, chilli and herb sauce

Pan Fried Salmon with minted buttered new potatoes and sautéed spinach GF

Porcini Mushroom Risotto Parmesan shavings, rocket leaves and truffle oil V, GF

DESSERTS

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

New York vanilla cheesecake with raspberry coulis V, GF

Double chocolate brownie with honeycomb with vanilla ice cream V

Handcrafted ice cream and sorbet selection by The Saffron Ice Cream Company

Ice Cream - vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate,
salted butter caramel V, GFA, VGA

Sorbet - Cammas Hall raspberry, mango, sherbet lemon V, VGA

A 12.5% discretionary Service Charge will be added to your bill.

(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free (GFA) Gluten Free Alternative Available

If you have a food allergy, intolerance or sensitivity, please speak to your server about the ingredients in our dishes.