

The Chequers

MATCHING GREEN

Christmas Eve

Wednesday, 24 December 2025 | £60 per person

STARTERS

Buffalo mozzarella pickled squash, shallots, frisée, toasted pine nuts, crispy sage and pumpkin oil dressing GF, V

The Chequers winter salad apple, golden beetroot, goats curd, wild rocket and toasted walnuts V

Roasted squash soup with focaccia 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 with Yorkshire pudding, roasted potatoes, honey glazed carrots and parsnips, mulled wine braised red cabbage and Brussel sprouts

Roast shoulder of pork, with Yorkshire pudding, roasted potatoes, honey glazed carrots and parsnips, mulled wine braised red cabbage and Brussel sprouts

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

Pan seared sea bass with rosemary and garlic potatoes, wild mushrooms, tarragon salsa verde GF

Baked fillet of Shetland Isle salmon butternut squash puree, braised leek and butter emulsion GF

Half lobster 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 rib steak patty, Montgomery cheddar, caramelised onion, bacon, tomato, lettuce, red onion, sesame brioche bun and fries GFA

Pan fried halloumi with red pepper tapenade, giant cous-cous, smoked roasted aubergine and labneh yoghurt (V)

Heritage beetroot and red onion tart, with rocket leaves and balsamic dressing V, VG, DF

SIDES from £4.50

Cauliflower Cheese

Sage Roasted Squash

Truffle & Parmesan Fries

Fries

Cavolo Nero with Confit Shallots

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.

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DESSERTS

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

Madagascar vanilla crème brûlée with amaretti biscuits and seasonal berries GFA

Christmas Pudding with brandy sauce V, VGA

The Chequers sundae vanilla ice cream, chocolate brownie, cherries, Chantilly cream, raspberry sauce, toasted flaked almonds V

Crispy chocolate and hazelnut slice with fresh raspberries V

Selection of fine English cheeses with fig & apple chutney, celery and miller's damsels' biscuits V

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 V, GFA, VGA

Sorbet: Cammas Hall raspberry, sherbet lemon, mango, prosecco V, GFA, VGA

KIDS MENU

Children under 12yo - £25 per person

Soup of the day, warm bread V, GFA

Garlic bread with mozzarella cheese V

Sliced honeydew melon & strawberries VG, GF

Penne with Napoli sauce V, VG

Sausage and mash with garden peas and gravy DF

Chicken goujons with fries and garden peas DF, GF

Fish & chips with fries and garden peas DF, GF

Roast beef or roast turkey 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 V, GFA, VGA

Chocolate brownie sundae with vanilla ice cream V

Warm waffle with vanilla ice cream V

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