

## The Big Quiz of The Year

Wednesday, 9 December 2026 | £50 per person

### ARRIVAL DRINK

Please choose one of the following:

**Pint of IPA**

**Pint of 391 Matching Green Lager**

**175ml glass of house red or white wine**

**Glass of Prosecco**

### STARTERS

**Leek and potato soup** with focaccia GFA, V, VG

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

**Salmon rillette**, pickled fennel, cucumber, rainbow radish frisée and toasted sourdough

**Spaghetti vongole** with clams, garlic butter, white wine, parsley

**Buffalo mozzarella**, blood orange, pickled fennel, toasted pine nuts, fresh mint cress

### MAINS

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

**Beef bourguignon** with lardons, baby onions, chestnut mushrooms and buttery mash GF

**Pan roasted fillet of salmon** with creamed leeks and pickled wild mushrooms GF

**Delicata squash gnocchi**, soft pillows of gnocchi with squash purée, roasted squash, pumpkin seeds and crispy sage V

**Smoked butter bean cassoulet**, sautéed cavolo nero cabbage, sourdough V, VG

**Fish & Chips**, cider-battered haddock, hand cut chips, smashed peas, house-made tartare sauce GF

**The Chequers beef burger**, grilled rib steak patty, Oglesfield cheddar, caramelised onion, bacon, The Chequers burger sauce, tomato, lettuce, gherkins, sesame brioche bun and fries GFA

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, intolerances or sensitivities, please speak to your server.  
Menu items and ingredients are subject to availability and may change without prior notice.