

The Chequers

MATCHING GREEN

Festive Party Night Menu

Friday, 18 December and Saturday, 19 December 2026
£85 per person

STARTERS

Roasted tomato and pepper soup with focaccia V, VG
Brandy butter and chilli tiger prawns with sourdough
Chicken liver parfait with toasted brioche and red onion jam
Salt and pepper calamari with house-made chilli sauce GF
Wild mushroom risotto with pickled wild mushroom, Parmesan, rocket and truffle oil V, GF
Buffalo mozzarella, blood orange, pickled fennel, toasted pine nuts, fresh mint cress
Salmon rilette, pickled fennel, cucumber, rainbow radish frisée and toasted sourdough

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
Roasted Gressingham duck breast, creamed leeks, pancetta, crispy kale, mulled wine jus GF
Whole lobster with garlic butter, watercress salad and fries GF – **supplement £15**
Slow-roasted Dingley Dell pork belly, celeriac purée, roasted apple, braised celery and walnuts GF
Black Angus 8oz fillet of beef Rossini, topped with chicken liver parfait, celeriac pavé, heritage carrot, crispy shallots, truffle jus GF – **supplement £10**
Roasted Cornish sole with lemon and caper brown butter, Swiss chard and samphire GF
Butternut squash and spinach wellington with roasted potatoes, carrots and parsnips mulled wine braised red cabbage, Brussels sprouts V, VG

DESSERTS

Traditional Christmas pudding with brandy sauce V, GF, VGA
Seasonal fruit crumble with custard V
Sticky toffee pudding with butterscotch sauce and vanilla pod ice cream V
Vanilla cheesecake with clementines GF, V
Pear tarte tatin, cinnamon ice cream V
Selection of fine English cheeses with fig & apple chutney, Quince paste, grapes, and a selection of artisan crackers V, GFA
Handcrafted ice cream and sorbet selection by the Saffron Ice Cream Company V, VGA, GFA
Ice cream: vanilla pod, chocolate-orange, strawberries and cream, Summerdown Farm mint chocolate, salted butter caramel
Sorbet: Cammas Hall raspberry, elderflower, sherbet lemon, mango V, VGA, GFA

(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 and ingredients are subject to availability and may change without prior notice.