

The Chequers

MATCHING GREEN

New Year's Eve 2026

£120 per person incl. glass of Prosecco on arrival

FIRST COURSE

House-made focaccia and giant olives

SECOND COURSE

Roasted squash soup with toasted pine kernels and crème fraiche V, GFA

Brandy butter and chilli tiger prawns with sourdough GFA

Confit duck and pistachio terrine with toasted focaccia and red onion chutney DF

Heritage beetroot salad, maple-infused vegan cream cheese, pickled beetroot dressing, walnut brittle, frisée VG, GF

Beetroot-cured salmon gravadlax with celeriac and apple remoulade, toasted sourdough DF

THIRD COURSE

Lemon sorbet V, VG

FOURTH COURSE

Black Angus 8oz fillet of beef Rossini, topped with chicken liver parfait, celeriac pavé, heritage carrots, crispy shallots, truffle jus GF

Pan roasted halibut fillet with celeriac mash, sautéed winter greens, king oyster mushrooms, tarragon oil GF

Corn-fed chicken supreme stuffed with tarragon mousse, duchess potato, honey-glazed heritage carrots, watercress velouté GF

Whole lobster with garlic butter, watercress salad and fries GF

Butternut squash and spinach Wellington with roasted potatoes, carrots and parsnips, mulled wine braised red cabbage, Brussels sprouts V, VG

FIFTH COURSE

Sticky toffee pudding with butterscotch sauce V

Pear tarte tatin with cinnamon ice cream V

Dark chocolate marquise with espresso crème anglaise and fresh raspberries V

Baked vanilla cheesecake with clementines GF, V

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

Selection of fine English cheeses with fig & apple chutney, Quince paste, grapes, and a selection of artisan crackers V, 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 and ingredients are subject to availability and may change without prior notice.