



Chequers Inn Christmas Day



Glass of Bucks Fizz on Arrival

Starters

King Prawns and Smoked Salmon Cocktail
Served with Brown Bread

5

Warm goat's cheese tart, with Hazelnut Crunch and Sticky Balsamic Onions

Homemade Winter Vegetable Soup, Served with Warm Ciabatta

Pan-fried Mushrooms & Smoked Bacon, in Creamy Garlic, Port & Stilton Sauce,
Served with Warm Ciabatta

Homemade Chicken Liver & Chestnut Pate, with Toasted Ciabatta and Red
Onion marmalade

Mains

Locally sourced sirloin of beef,
Served with traditional Christmas trimmings and red wine gravy

Locally sourced roast turkey crown,
Served with traditional Christmas trimmings and turkey gravy

Poached salmon in a creamy Hollandaise sauce,
served with creamy mash, roast potatoes and winter vegetables

Mushroom, chestnut and cranberry Wellington,
served with roast potatoes and trimmings (vegetarian gravy)

Lamb Shank, in a red wine gravy, served with creamy mash, seasonal
vegetables and a Yorkshire Pudding

Desserts

Traditional Christmas Pudding, served with brandy sauce

Homemade Sticky Toffee Pudding

Homemade Lemon Meringue Cheesecake

Homemade Strawberry Mille-feuille, served with strawberry coulis

Chequers' cheeseboard

Three Courses £78:00 - Child (under 12) £37.00

