



## **CHRISTMAS MENU 2017**

*Available from Friday 24<sup>th</sup> November to Friday 29<sup>th</sup> December*

**ADVANCE BOOKINGS ONLY**

*'Christmas is coming, the Chequers is getting jam packed, please book a table, it's filling up fast!'*

### To begin...

#### **Homemade Cream of Vegetable Soup (V)**

Served with herb croutons, and a warm roll and butter

#### **Duck and Orange Pate**

Served with lettuce garnish and warm toast and butter

#### **Breaded Brie Wedges (V)**

Brie covered in breadcrumbs served with a seasonal salad garnish and Cranberry sauce

#### **Homemade Prawn Cocktail**

Fresh water prawns in a cocktail sauce, served with brown bread and butter

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### To follow...

#### **Traditional Roast Turkey Dinner with all the Trimmings**

The Christmas classic, roast turkey served with sage and onion seasoning, bacon wrapped chipolatas, seasonal vegetables and mouth watering gravy

#### **Brie, Cranberry, Mushroom and Hazelnut Wellington (V)**

In a creamy mushroom sauce served with seasonable vegetables

#### **Salmon En Croute**

Salmon in a puff pastry roll, served with a watercress sauce and seasonal vegetables

#### **Chequers Christmas Burger**

6oz Homemade turkey burgers served in a brioche bun, with lettuce, tomato, onion and cranberry sauce.

Topped with crispy bacon, bacon wrapped chipolatas, onion rings, served with potato wedges

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### Something sweet...

#### **Traditional Christmas Pudding**

Traditional Christmas pudding, served with custard or brandy sauce

#### **Profiteroles**

Filled with fresh cream and covered in chocolate sauce

#### **Brandy Snap Baskets**

Filled with Chequers Homemade Christmas Spirit Ice Cream

#### **Cheese & Biscuits (V)**

A selection of cheese and savoury biscuits, served with celery, chutney and grapes

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### To Conclude

A homemade mince pie served with tea or coffee

**All 4 Courses - £20.95**

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***Enquire at the bar for further details or see order form***