

# CHEQUERS CHRISTMAS MENU

2019

1<sup>st</sup> - 24<sup>th</sup> December

## STARTERS

Homemade Red Pepper & Butternut Squash Soup  
served with a warm Bread Roll (V)

Chilli & Garlic King Prawn Risotto

Deep Fried Camembert served with a Red Currant Jelly (V)

Chicken Liver Pate with Toast & Homemade Red Onion Chutney

Homemade Crispy Duck Pancakes served with Plum Sauce

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Lemon Sorbet

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## MAINS

Traditional Roast Turkey with Sausage Meat Stuffing,  
Roast Potatoes, Yorkshire Pudding, Pigs in Blankets,  
Seasonal Veg & Gravy

Nut Roast with Roast Potatoes, Yorkshire Pudding,  
Seasonal Veg & Gravy (N)

Garlic & Herb Crusted Rack of Lamb served with  
Lyonnaise Potatoes, Tender Stem Broccoli, Chantenay Carrots  
with a Rosemary & Mint Gravy

Fresh Pan-Fried Salmon with Lyonnaise Potatoes, Asparagus  
served with a Hollandaise Sauce

Mixed Vegetable Wellington with Dauphinoise Potatoes,  
Seasonal Veg & vegetable gravy (V)

# DESSERTS

Homemade Christmas Pudding  
with Brandy Sauce

Apple & Blackberry Crumble  
served with Hot Custard

After Eight Crème Brule with Vanilla Ice Cream

Lemon Tart served with Raspberry Coulis & Fresh Cream

Cheese Board for one (supplement of £2.00)

Cheese Board for two (supplement of £4.00)

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Mince Pie & Coffee

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3 COURSE £29.95

2 COURSE £24.95

PRE ORDERS ONLY

PLEASE FILL IN ORDER FORM AND RETURN TO US WITH A  
£5.00 NON-REFUNDABLE DEPOSIT

FOOD ALLERGIES AND INTOLERANCES:

Before ordering please speak to us should you have any questions  
regarding the content or preparation of any of our meals

V - Vegetarian

N - May contain Nuts

PLEASE ASK AT BAR FOR A COPY OF THE MENU

