

CHRISTMAS MENU

Lunch: 2 Courses £30 or 3 Courses £36

Dinner: 3 Courses £36

Upgrade to our **Prestige Drinks Package!**

For only £15 extra per person to receive:

Welcome Glass of Prosecco or Pint of Madri

Cocktail to Finish- choose from Espresso Martini, Baileys Martini, Mojito or Peach Bellini

STARTERS

Black Treacle & Orange Cured Salmon

with blinis, horseradish creme fraiche & caviar **GFA**

Chicken Liver Parfait

with tea smoked duck breast, spiced fruit chutney & croutons **GFA**

Butternut Squash & Chestnut Soup

with toasted pumpkin seeds, garlic cream & toasted baguette **V GFA**

Wild Mushrooms Cauliflower Arancini

with spiced Napolitana sauce & shaved parmesan **V**

MAINS

Traditional Roast Turkey

with roast potatoes, honey glazed root vegetables, Brussels sprouts, stuffing, pigs in blankets and gravy **GFA**

Butternut Squash & Mushroom Wellington

stuffed with chestnuts & Goat's cheese. Served with roasted baby new potatoes, beetroot puree & a vegetable jus **V VGA**

Panfried Sea Bass

with potato terrine, cauliflower puree, tenderstem broccoli & a light black truffle sauce **GFA**

Slow Roasted Pork Belly

with celeriac puree, chive mashed potatoes, savoy cabbage & a red wine jus **GFA**

8oz Rib Eye Steak

with chunky chips, watercress and crispy shallots. Served with a peppercorn sauce **GFA**

(£4 supplement applies to this dish)

DESSERTS

Traditional Christmas Pudding

with brandy sauce and winter berry compote

Caramelised Orange & Sultana Bread & Butter Pudding

with lashings of vanilla custard

Pecan & Almond Chocolate Brownie

with honeycomb ice cream & rich caramel sauce **GFA**

Gingerbread Latte Cheesecake

with white chocolate soil & vanilla ice cream

Cheese & Biscuits

with Peter's Yard Crackers. Accompanied by walnuts, grapes & an apple & ginger chutney **GFA**

(£4 supplement applies to this dish)

GFA denotes that a GLUTEN FREE variant is available upon request.

V denotes that a dish is, or can be, VEGETARIAN

VGA denotes that a dish is, or can be, VEGAN

(our Vegan Menu is also available for Christmas bookings so please ask to see it)

NEW YEARS EVE COCKTAIL PARTY

Bring Friends - Drink Cocktails - Eat Food - Party!

Only £85 Per Person

(£20 per person deposits will be required for ALL reservations on New Years Eve)

Celebrate the New Year in style this year at our New Year's Eve Cocktail Party!

Join us at The Chequers to see in the New Year. Our charismatic bartenders will be shaking and stirring some mouthwatering cocktails to accompany our five stunning plates of food created by our talented chefs.

Our= tailormade playlist will evolve throughout the night with your favourite party tunes playing as we get closer to midnight.

Tables are limited so please call and reserve your table as soon as possible!

THE SNUG - PRIVATE HIRE FOR NYE

£100 per person
(minimum 6 people - maximum 8 people)

The Snug will be available for New Years Eve for your own Private Cocktail Party.

As well as the Cocktail Taster Menu you will each receive a Baby Guinness and
Glass of Prosecco at Midnight.

You will also have access to a Bluetooth speaker for you to play your own New Years Eve playlist if desired.

To hire the Snug we will require a 50% non-refundable deposit.
Please note that an OPTIONAL 10% service charge is applied to all tables.

All of our staff receive 100% of any tips paid via cash or credit card.

Please visit www.thechequerswestoning.co.uk for more menu details.