



Christmas Day 2018 (subject to change)

Amuse-bouche

Home-smoked salmon blini

Starters

Free range chicken liver parfait

Black truffle butter, red onion marmalade, pickles, brioche toast

The Chequers Devon crab & prawn cocktail

Cos lettuce, cucumber, tomato, Marie Rose sauce, brown bread & butter

Mulled wine poached pear (V/N)

Roquefort, walnut & endive salad, light blue cheese dressing

Mains

Roasted breast & slow cooked leg of free range turkey

Duck fat potatoes, pigs in blankets, cranberry & orange stuffing, bread sauce, turkey jus

Roast Aubrey Allen sirloin of beef

Homemade Yorkshire pudding, duck fat roast potatoes, red wine jus

Pan fried fillet of hake

Smoked mussel & scallion potato cake, slow roasted tomato sauce, rocket

Parsnip, walnut & sage loaf (V/N)

Roasted root vegetables

All mains are served with a board of vegetables including cauliflower, broccoli & leek cheese, honey roasted Chantenay carrots, seasonal greens, extra roast potatoes & extra red wine jus

Desserts

Homemade Christmas pudding (N)

Brandy sauce

Belgian Chocolate brownie

Honeycomb, home-churned vanilla ice cream

Passionfruit crème brûlée

White chocolate shortbread biscuit

Cheese board

Classic accompaniments

Petit Fours with Twinings tea or Union hand-roasted coffee

Price per person £85.00