



Dear Customer,

Many thanks for making a group booking with us at The Chequers at Crowle. To make sure your party goes as smoothly as possible, we ask you to choose one of the menus below.

If your booking falls between the 22nd November and the 24th December, then please see our Christmas Party Menus. If your party is booked on Sunday lunchtime, we will automatically include our roast lunches on the menu of your choice. Please let us know which menu you are using a minimum of 48 hours before your party date.

If you have any specific requirements or if you are on a restricted timeframe, then we strongly recommend pre-ordering your meals.

If you would like us to help with any added touches to make your party even more special, then please let us know and we can put you in touch with our designated special events planner.

If you have any problems with choosing a menu please do not hesitate to contact us via phone, 01905 381772, or email info@thechequersatcrowle.com

Many thanks,

The Chequers Team



Party Menu 1

Starters

Homemade soup (V)

Please see server

Glazed goats cheese salad (V/N)

Honey roasted roots, charred baby gem lettuce,
maple & walnut dressing

Terrine of the week

Please see server

Crispy cod cheeks

Cauliflower purée, black pudding crumb

Mains

Hot-smoked salmon fishcake

Wilted spinach, white wine cream

Roasted root vegetable pie (VE)

Beetroot purée, roasted radish & baby leeks, parsley sauce

Lashford's sausages of the week

Creamy mashed potatoes, red onion marmalade, red wine jus

Roast breast of corn-fed chicken

Bubble & squeak, sautéed cabbage & bacon, red wine jus

Desserts

Crème brûlée

Homemade shortbread

Spiced oat milk rice pudding (VE)

Winter berry compote

Poached pear & almond tart (N)

Orange mascarpone

Home-churned vanilla, chocolate &
strawberry ice cream

Brandy snap

2 courses £20.50

3 courses £26.50

Please check with a member of The Chequers team before ordering as some main courses may take 30 minutes to serve. Please let us know if you suffer from any food allergies or dietary restrictions or would like to see our leaflet containing a list of dishes containing any of the EU top 14 allergens. We use unpasteurised cheeses in our kitchen - please let us know if you would like an alternative. An optional service charge of 10% is added to parties of 8 or more. (VE) - suitable for vegans (V) - suitable for vegetarians (N) – contains nuts. The Environmental Health Officer advises that eating partially or uncooked meat, seafood & eggs may increase your risk for foodborne illness particularly if you have certain medical conditions



Party Menu 2

Starters

Cave-aged Cheddar soufflé (V)
Brandy & apple cream, apple crisp

Mackerel pâté
Toast, smoked tomato chutney, dressed leaves

Terrine of the week
Please see server

Braised ox cheek bon-bons
Celeriac purée, frisée, herb oil

Mains

Pan fried market fish
Chips, crushed minted peas, homemade tartare sauce

Roast breast of corn-fed chicken
Bubble & squeak, sautéed cabbage & bacon, red wine jus

Roasted root vegetable pie (VE)
Beetroot purée, roasted radish & baby leeks, parsley sauce

200gms Aubrey Allen rump steak (£3 supplement)
Chips, roasted field mushroom watercress & green peppercorn sauce

Desserts

Crème brûlée
Homemade shortbread

Spiced oat milk rice pudding (VE)
Winter berry compote

Dark chocolate brownie
Poached cherries, Chantilly cream

Cheese table
See our cheese table for today's selection of cheeses

2 courses £24

3 courses £31

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Party Menu 3

Starters

Cave-aged Cheddar soufflé (V)
Brandy & apple cream, apple crisp

Smoked pigeon breast
Roasted beetroot, horseradish & watercress salad

Mackerel pâté
Toast, smoked tomato chutney, dressed leaves

Terrine of the week
Please see server

Mains

Roast breast of corn-fed chicken
Bubble & squeak, sautéed cabbage & bacon, red wine jus

Pan fried fillet of cod
Chive gnocchi, wild mushroom & truffle fricassee

Slow roasted pork belly
Fondant potato, creamed cabbage,
honey & wholegrain mustard roasted carrots

200gms Aubrey Allen fillet steak (£6 supplement)
Chips, roasted field mushroom watercress & green peppercorn sauce

Dessert

Crumble of the week
Homemade fruit crumble, custard

Spiced oat milk rice pudding (VE)
Winter berry compote

Dark chocolate brownie
Poached cherries, Chantilly cream

Cheese table
See our cheese table for today's selection of cheeses

2 courses £26

3 courses £33

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