

THE
CHEQUERS
———— CUTNALL GREEN ————

Chequers Boxing Day Lunch Menu

Tuesday 26th December 2017

Served from 12.00 – 5.00pm

Starters

(v) Soup, Sweet Potato + Pumpkin with Parmesan + Paprika Puffs
Smoked Salmon, Horseradish + Black Pepper Cream, Cucumber + Pea Shoot Salad, Rye Biscuit
Duck Rillettes Terrine, Caramelised Plums + Chestnut Salad, French Baguette
Coronation Chicken, Avocado + Quail Egg Cocktail, Red Rice + Wild Cress
Smoked Haddock + Scallion Fish Cakes, Spinach + Prawn Hollandaise
(v) Warm Garlic Mushroom + Double Brie Tart, Red Onion Confit + Herb Salad

Mains

Roast Rump of Aubrey Allen Beef, Herb + Woodland Mushroom Ragout, Yorkshire Pudding
Free Range Tandoori Chicken, Mango, Poppadom Crisps, Pecorino + Baby Gem Salad, Skinny Fires
Fillet of Sea Bream + King Prawn Brochette, Slow Roasted Piedmont Pepper, Saffron + Basil Alioli
Ludlow Venison Char Grilled Steak, Crushed Parsnips, Brandy + Green Peppercorn Sauce
Gourmet Beef Burger + Pulled Pork, Jalapenos, Cheesy Nachos, Toasted Ciabatta + Fries
Jimmy Butlers Pork Loin, Roasted Red Onion + Smoked Bacon, Crackling, Apple + Cider
Leg of Cornish Lamb Roasted, Rosemary + Garlic Glazed Chantenay Carrots + Chorizo
(v) Baked Short Crust Pie of Spiced Cauliflower, Spinach + Lentil, Parsley Cream Sauce

All served with Creamed Mash, Roast Potatoes + Seasonal Vegetables

Desserts

Classic Chocolate Pot, Kirsch Cherries + Macaroons
St Clements Trifle Madagascan Vanilla Custard + Triple Sec
Torch'd Lemon Meringue Pie, Crushed Raspberries + Raspberry Syrup
Sticky Toffee Pudding, Caramel Sauce, Pralines + Cream Ice Cream
Knickerbocker Glory 'Sundae' Doughnut, Brownie, Jelly + Custard, Ice Cream
Farmhouse Cheese Selection, Fruit Chutney + Crackers

3 Course 37.50 per person

3 Course 16.95 per child under 11

Optional 10% service charge for tables of 6 or more.

*Menus may change subject to availability