



THE
CHEQUERS
— CUTNALL GREEN —



Christmas Menu 2026

(Menu must be pre-ordered)

£33 for 2 courses or £39.50 for 3 courses

STARTERS

Parsnip, apple & cider soup, parsnip crisps, sourdough, sage butter **(VE)**

Turkey, bacon & sage scotch egg, cranberry ketchup, crispy onions

Ham hock terrine, piccalilli gel, pickled vegetables & sourdough

Smoked salmon & prawn mousse, pickled cucumber, capers & croutes

MAINS

Roast turkey breast, duck fat roast potatoes, cranberry & sausage meat stuffing, pig in blanket, braised red cabbage, sprouts & turkey gravy

Braised blade of beef, truffled mushroom & potato terrine, broccoli puree, kale & jus

Fillet of cod, lyonnaise potatoes, red cabbage puree, braised chicory & caper butter

Sweet potato, mushroom, spinach & chestnut wellington, roast potatoes, sprouts, braised red cabbage, sprouts & gravy **(VE)**

DESSERTS

Panettone bread & butter pudding, orange & vanilla custard **(V)**

Mulled wine poached pears, mulled wine syrup, hazelnut praline & vanilla ice cream **(VEAV)**

Chocolate & pine cremeux, mulled winter berry compote & chantilly **(V)**

Selection of English cheeses, crackers, quince, grapes & celery **(£4 supplement)**

A discretionary 10% service charge will be added to your bill. 100% of all tips are shared staff working on your visit front of house & in the kitchen.

All dishes marked with **(V)** are vegetarian friendly & **(VE)** are vegan friendly. **(VEAV)** means vegan substitute. Our freshly made food is prepared in a busy kitchen where cross contaminations can occur so we cannot guarantee it is suitable for those with allergies. Menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, please inform us before ordering.