

THE
CHEQUERS
———— CUTNALL GREEN ————

Chequers Christmas Fayre Menu

Wednesday 1st - Thursday 23rd December 2021
Served Tuesday to Saturday lunch + dinner.

The Christmas Fayre Menu is designed for the whole table with a minimum of 4 guests.

A pre-order and full payment is required no later than 14 days prior to the date of your booking. These are available to download from our website.

Starter

(v) Soup, Woodland Mushroom, Crème Fraiche + Chive, Cheesy Garlic Toasty (GF0)
Farmhouse Confit Duck Rilette, Red Onion Chutney, Pea Shoots + Sourdough Bread (GF0)
(v) Warm Baked Tart of Vintage Cheddar Cheese, Apple + Cider Onions, Herb Salad
Salt Cod Croquettes, Catalan Salad + Smokey Romesco Sauce

Mains

Turkey Roast, Worcester Free Range, Stuffing, Pig 'n'
Blanket + Duck Fat Roast Potatoes
Sea Bream Fillet, Smoked Salmon, Leek + Chervil Risotto, Vermouth Cream Sauce (GF)
Daube of Angus Beef, Pancetta, Button Mushrooms, Candied Carrots, Mash + Red Wine Jus (GF)
(v) Baked Harissa Spiced Ricotta + Aubergine Lasagna, Mushrooms, Tomato Fondue, Pesto + Rocket

Desserts

Christmas Pudding, Plum Compote + Brandy Custard
Lemon Curd Creme Brulee, Raspberry Ripple Ice Cream + Crushed Meringue (GF)
Salted Caramel Chocolate Brownie, Toasted Marshmallows + Chantilly Cream
British Isles Cheeses; Brie, Cheddar, Blue, Crackers + Chutney (Supplement 4.75)

3 Course Lunch 27.95 per person
3 Course Dinner 29.95 per person

If you have an allergy, please let us know before ordering.

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