

THE
CHEQUERS

— CUTNALL GREEN —



**Sample Mothering Sunday
Lunch Menu**

Sunday 22nd March 2020

Starters

(v) Cauliflower + Vintage Cheddar Cheese Soup, Garlic + Smoked Paprika Dough Balls (GF)
Farmhouse Chicken Liver + Port Parfait, Apple + Cider Relish, Wild Cress, French Petit Baguette (GF)
Severn + Wye Smoked Salmon, Heritage Beetroot + Apple Salad, Sour Cream + Rye Crisps (GF)
Griddled Asparagus, Crispy Prosciutto + Soft Poached Egg, Hollandaise Sauce (GF)
Brixham Crab, Prawn + Spiced Avocado Cocktail, Bloody Mary Sauce, Lemon, Pea Shoots + Crostini (GF)
(v) Warm Tart of Italian Taleggio Cheese, Caramelised Onion + Broccolini, Rocket + Sun Blushed Tomato

Mains

Roasted Rump of Aubrey Allen Beef, Yorkshire Pudding + Thyme Jus (GF)
Garlic Studded Roast Leg of Cornish Lamb, Pea Puree, Roscoff Onions + Tarragon Jus (GF)
Roast Loin of Free-Range Pork, Crackling, Sticky Apple Glaze, Griddled Black Pudding, Leeks + Cider (GF)
Roasted Breast of Chicken, Sage + Onion Stuffing, Pigs 'N' Blankets, Bread Sauce + Gravy (GF)
Grilled Fillet of Hake, Seared Scallop, Charred Courgettes, Peas + Broad Beans, White Wine + Chive Cream
Steak + Ale Baked Short Crust Pie, Honey Roasted Heritage Carrots + Gravy
(v) Puff Pastry Feuilette Filled with Garlic Roasted Mushrooms, Spinach, Chervil + Poached Egg (GF)
Angus Beef Burger, Italian Salami, Roasted Pepper, Mozzarella + Pesto, Toasted Ciabatta Bun + Skinny Fries (GF)

All served with Creamed Mash, Goose Fat Roast Potatoes + Seasonal Vegetables

Desserts

Triple Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream
Passion Fruit + Orange Crème Brulee, White Chocolate Shortbread (GF)
Banoffee Pie Cheesecake Coupe, Toasted Pecans + Banana Fudge Ice Cream
Strawberries + Clotted Cream Pavlova, Pistachio Crunch + Strawberry Syrup (GF)
Sticky Toffee Pudding, Toffee Sauce + Madagascan Vanilla Ice Cream (GF)
Farmhouse Cheese Selection, Apple + Cider Chutney + Peters Yard Crispbreads (GF)
Espresso Affogato with a Scoop of Vanilla Ice Cream
+ add a shot of your favourite Liquor to pour over 3.50-4.50

Selection of Coffee + Tea 2.45 -3.75

3 Course 39.95 per person
3 Course 18.95 per child under 11

(GF) Gluten Free

(GFO) Gluten Free Option

Allergy Advice: All our food is prepared in a kitchen where nuts, gluten + other allergens are present.
Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering.

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

Kidderminster Road, Nr. Droitwich, Worcestershire WR9 0PJ
Tel: 01299 851 292 Fax: 01299 851 744 www.chequerscutnallgreen.co.uk