

THE
CHEQUERS
———— CUTNALL GREEN ————

Chequers New Years Eve Dinner Menu

Monday 31st December 2018

Dinner will be served between 6.00 – 9.00pm.

Celebrate the New Year with our Special A La Carte menu

**No entertainment*

Starters

- Crispy Sesame + Chilli Cod Goujons**, Oriental Salad, Sweet + Sour Dip 7.95
Duck Confit Terrine, Smoked Tomato Chutney, Micro Cress Salad + French Baguette (GF) 7.50
Severn + Wye Smoked Salmon, Crayfish + Radish Salad, Guacamole, Rye Croute (GF) 8.95
(v) **Garlicky Woodland** Creamed Mushrooms on Toasted Brioche, Taleggio + Truffled Leaves (GF) 7.75
Seared King Scallops, Irish Clonakilty Black Pudding + Cauliflower Puree 12.50
Tapas, Salt Cod Croquette, Baby Chorizo Sausage, Potato Tortilla, Manchego Cheese, Olives 9.95

Mains

- Sirloin Steak**, 'Aubrey Allen' Char Grilled, Onion Rings, Mushroom, Béarnaise + Chips (GF) 25.95
Fillet of Sea Bass, Piri-Piri Prawns, Slow Roast Pepper + Tenderstem Broccoli, Crushed Potatoes 23.95
Chicken Breast, Prosciutto Wrapped 'Caprese Salad' Buffalo Mozzarella, Micro Basil + Skinny Fries 18.95
Ludlow Venison Char Grilled Steak, Apple, Crumbled Haggis, Crushed Neeps + Dauphinoise (GF) 24.95
(v) **Mushroom Portobello**, Spinach, Tomato + Asparagus, Parmentier Potatoes + Porcini Sauce (GF) 16.95
Cornish Lamb, Slow Roasted Shoulder, Crispy Pancetta, Smoked Garlic Mash, Pea + Mint Sauce (GF) 23.75

Specials Board also available

Desserts

- Cornish Fudge Cheesecake**, Salted Caramel Sauce, Toffee Ripple Ice Cream 6.95
Lemon Meringue Pie, Torched Italian Meringue, Limoncello + Honeycomb Crunch 6.95
Red Velvet + Blueberry Sundae, White Chocolate Ice Cream + Candied Pistachio 7.25
Warm Bakewell Tart, Crushed Raspberries + Mascarpone Cream, Sugared Almonds + Syrup 6.95
Farmhouse British Cheese Selection, Chutney, Crackers + Apple 9.75

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

*Menus may change subject to availability