

THE
CHEQUERS
———— CUTNALL GREEN ————

Chequers New Years Eve Sample Menu

Thursday 31st December 2020

Food will be served all day from 12.00-7.45pm

Celebrate with us with our A la Carte Menu + Specials Board

*No entertainment

Starters

Farmhouse Potted Confit Duck, Gem Salad, Spiced Pear Chutney, Rustic Bread (GF0) 7.95
Asian Pulled Pork Tacos, Chinese Cabbage, Shaved Pineapple + Spring Onion, Sriracha Mayo 7.95
Severn + Wye Smoked Salmon, Crayfish + Radish Salad, Whipped Guacamole, Rye Croute (GF0) 8.95
(v) Crispy Butternut Squash + Goats Cheese Arancini, Heritage Beetroot, Walnut Granola 8.95
Seared King Scallops, Crumbled Clonakilty Black Pudding, Cauliflower Puree + Spiced Apple 12.75
Panko Crumbed Thai Style Cod + Crab Fish Cakes, Chilli Jam + Mango, Cucumber + Coriander 7.95

Mains

Fillet Steak, 'Aubrey Allen' Charred Grilled, Red Onion Confit, Mushroom, Béarnaise + Fries (GF) 29.95
Fillet of Sea Bass, Prawn Brochette, Citrus Crushed New Potatoes, Broccoli, Chive Cream 23.95
Pot Roast Chicken Breast, Chorizo, Petit Onion + Pea Fricassee, Rosemary Jus 18.95
Ludlow Venison Char Grilled Steak, Apple, Crumbled Haggis, Crushed Neeps + Dauphinoise (GF0) 25.95
(v) Butternut Squash + Parmesan Cannelloni, Spinach, Tomato + Asparagus, Porcini Sauce (GF) 16.95
Cornish Lamb, Slow Cooked Shoulder, Pancetta, Smoked Garlic Mash, Pea + Mint Puree (GF) 23.95
Breast of Local Pheasant, Braised Red Cabbage, Apricot Stuffing, Creamed Mash + Thyme Jus 19.50

Specials Board also available

Desserts

Italian Tiramisu + Espresso Cheesecake, Chocolate Sauce, + Mocha Chocolate Bean's 6.95
Glazed Lemon Tart, Eton Mess Cream + Raspberry Sorbet 6.95
Baileys Irish Cream Crème Brulee, Chocolate Ice Cream + Biscotti Biscuit 6.95
Warm Classic Apple Tart Tatin, Calvados Sauce, Pralines + Cream 7.50
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