

The Chequers

F O W L M E R E



Christmas Party Time

£28 for two courses
£34 for three courses

Dairy Free

TO START:

Cauliflower & chestnut soup, sage crisp & croutons (*Vegan*)

Confit duck leg, orange, pickled vegetables & port dressing

Beetroot cured gravadlax, granary toast, horseradish mayo & crispy capers

TO FOLLOW:

Roast British Turkey, duck fat roast potatoes, chestnut stuffing, honey roast parsnip & carrot, Brussel sprout, pigs in blankets & red wine jus

Line caught fillet of fish, roast potatoes, wild mushroom, roast celeriac, shallot, caper & herb oil

Moroccan spiced vegetable stew, sweet potato, chickpea, date, coriander couscous & toasted pistachio (*Vegan*)

The Chequers' homegrown Berkshire pork sausages, roast potatoes, honey roast carrot & parsnip, baked apple & red wine jus

8oz fillet of beef, *served medium rare*, roast tomato, field mushroom, hand cut chips, dressed leaves & red wine jus (*£6.50 supplement*)

TO FINISH:

Dark chocolate brownie & vegan vanilla ice cream (*Vegan*)

Bramley apple & cinnamon crumble & vegan vanilla ice cream (*Vegan*)

Three scoops of Artisan sorbet (*Vegan*)

