

# The Chequers

F O W L M E R E



## Christmas Party Time

£28 for two courses  
£34 for three courses

**Gluten Free**

TO START:

Cauliflower & chestnut soup, crispy sage, bread & butter

Confit duck leg, orange, pickled vegetables & port dressing

Beetroot cured gravadlax, toast, horseradish crème fraîche & crispy capers

Stilton & walnut terrine, toast, red onion & cranberry marmalade

TO FOLLOW:

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

Line caught fillet of fish, roast new potatoes, wild mushroom, roast celeriac, shallot, caper, white wine & herb cream

Moroccan spiced vegetable stew, sweet potato, chickpea, date, coriander rice, lemon yoghurt & toasted pistachio

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, warm chocolate sauce & vanilla ice cream

Bramley apple & cinnamon crumble, warm custard

Three scoops of Artisan ice cream

Selection of British cheese, crackers, apple & ale chutney (£4.50 supplement)