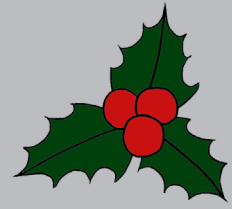


CHEQUERS E17

CHRISTMAS MENU



STARTERS

Parsnip & Chestnut Soup (V)
with parsnip crisps

Baked Camembert (V)
with house pickle, salad, sourdough bread

Warm Salad & Roasted Butternut Squash (V)
with pumpkin, red onion, courgette, grilled halloumi, honey mustard dressing

Chicken Liver & Brandy Pate
with chutney salad, sourdough bread

Beetroot & Tequila Cured Gravlax
with pickled cucumber, salad, dill mayo, rye bread

MAINS

Roasted Norfolk Turkey
with rosemary garlic potatoes, honey roasted carrots and parsnips, brussel sprouts, pigs in blankets, chestnut rosemary stuffing, cranberry sauce

Honey Glazed Ham
with rosemary garlic potatoes, honey roasted carrots and parsnips, brussel sprouts, pigs in blankets, chestnut rosemary stuffing, cranberry sauce

Slow Braised Lamb Shank
with horseradish mash, baby carrots, steamed greens, red wine jus

Baked Seabass Fillet
with new potatoes, steamed curly kale, lemon and caper butter

Mushroom & Cranberry Herb Wellington (V)
with rosemary garlic potatoes, honey roasted carrots and parsnips, brussel sprouts, mushroom gravy

DESSERTS

Xmas Pudding (V)
with brandy butter

Sticky Toffee Pudding (V)
with custard

Chocolate Fondant (V)
with vanilla ice cream

Apple Cinnamon Crumble (V)
with custard

2 COURSES £20 PER PERSON

3 COURSES £25 PER PERSON

All bookings must provide a deposit of £10 per person
Pre-order forms must be completed and returned one week prior to your
booking

TO MAKE A BOOKING PLEASE VISIT CHEQUERSE17.COM

Please let us know if you have any allergens or require any vegan or gluten-free options