



December Menu

TWO COURSE £26.95
THREE COURSE £33.95

STARTERS

SOUP OF THE DAY WITH ROSEMARY FOCACCIA

PRAWN GYOZA, HOT HONEY, SOY, SESAME DIP & ASIAN VEG

DEEP-FRIED BRIE WEDGES, PINEAPPLE CHUTNEY & DRESSED ROCKET

DUCK LIVER PARFAIT, ORANGE GEL, GINGERBREAD & HAZELNUTS

MAINS

PAN-FRIED SALMON FILLET, POTATO RÖSTI, CREAMED SPINACH,
MUSSEL & PRAWN CHOWDER

CHEQUERS FESTIVE TURKEY, CRANBERRY STUFFING, PIG IN BLANKET, THYME
ROAST POTATOES, MAPLE ROASTED CARROTS & PARSNIPS, MULLED WINE RED
CABBAGE, SAUTÉED BRUSSELS SPROUTS & CHESTNUTS
& RED WINE JUS

BRAISED BEEF BRISKET, BUTTERED MASH, MULLED WINE BRAISED RED CABBAGE,
ROASTED CARROTS & BRAISING LIQUOR

MAPLE & CINNAMON GLAZED PORK BELLY, BUTTERY MASH, MULLED WINE
BRAISED RED CABBAGE, BURNT APPLE PURÉE & RED WINE JUS

MUSHROOM, BRIE & CRANBERRY WELLINGTON, MASHED POTATO, MAPLE GLAZED
CARROTS & PARSNIPS & RED ONION GRAVY

DESSERTS

PISTACHIO CHEESECAKE, PISTACHIO ICE CREAM
& WHITE CHOCOLATE SAUCE

APPLE & CINNAMON CRUMBLE TART, CARAMEL SAUCE,
VANILLA BEAN ICE CREAM

CHRISTMAS PUDDING WITH BRANDY ANGLAISE

BLACK FOREST CHOCOLATE MOUSSE

PLEASE LET US KNOW OF ANY DIETARY OR ALLERGEN REQUIREMENTS
TABLES OF 6 OR MORE WILL INCLUDE A DISCRETIONARY SERVICE CHARGE OF 12.5%
TO YOUR BILL

LANDLORD - GRAHAM MARSHALL | HEAD CHEF - NATHAN PARKER | MANAGER - GEORGE WOODARD