



Festive Celebration Menu 2024

2 course £29.95 ~ 3 course £34.95 (+ supplements apply)
Children under 12 years - 2 course £17.95 ~ 3 course £20.95

Available Wednesday 27 November 2024 to Saturday 4 January 2025
Please note, not available on Sundays * Pre-order only**

Crispy sweetcorn fritters served with pickled red onion, coriander, spring onion, red chilli, rocket, coconut yoghurt and onion seeds (GF) (VG)

Scottish smoked salmon and tiger prawn cocktail served on gem lettuce, rocket, tomato, red onion and avocado, finished with Marie Rose and smoked paprika (GF)

Butternut squash risotto served with crispy sage, maple pecans and truffle oil (VG) (GF)

Ham hock and pea terrine served with piccalilli, micro herbs, pickled red onion, pickled cucumber and croutons

Maple roasted, silky parsnip soup served with a mini wholegrain loaf and salted butter

Roast turkey and all the trimmings, including roasted potato, maple glazed carrot and parsnip, stuffing, festive greens, pig in blanket and gravy (GF available)

Butternut squash risotto served with crispy sage, maple pecans and truffle oil (VG) (GF)

Slow cooked rump of venison ~ succulent, locally sourced venison, slow cooked for 8 hours with smoked bacon, chestnut mushrooms, silver skin onions and red wine gravy. Served with creamy mash and festive greens (GF)

Roasted cumin cauliflower served with coconut and tahini yoghurt, sultanas, maple roasted carrot, mixed seeds, pickled red onion and beetroot pearls (VG) (GF)

Pan roasted sea bass fillets served on tomato and chilli new potato and pea puree (GF)

Chequers estate 8oz sirloin of beef ~ Reared from less than 2 miles from our front door, served with triple cooked chips, roasted tomato and mushroom and garden peas (GF) (+£4.00 Supplement)
~ Add peppercorn sauce £3.00

Mediterranean vegetable tart served with roast potato, maple roasted carrots and parsnips, festive greens and a tomato and olive sauce (VG)
~ Or alternatively served with new potato, gem lettuce, rocket, tomato, red onion and avocado

Scottish smoked salmon and tiger prawn tossed with gem lettuce, rocket, avocado, cherry tomato, pomegranate seeds, red onion and mixed seeds (GF)



Classic Christmas pudding ~ an individual Christmas pudding served with brandy sauce and powdered sugar

Christmas chocolate yule log served with Chantilly cream, berries and powdered sugar

Santa's hat brownie – Handmade chocolate brownie topped with strawberry and Chantilly cream (GF)

Coconut and Biscoff cheesecake finished with coulis and fresh berries (VG)

Ice cream / Sorbet ~ A scoop of our delicious Mövenpick ice cream or sorbet.

- Choose from vanilla, strawberry, chocolate or salted caramel ice cream and either lemon, blackcurrant or raspberry sorbet

Ultimate cheese board – Chef's favourite cheeses ~ a mix of Brie, Stilton, Cheddar and Goat's cheese served With Artisan crackers, Whitstable Bay ale and pear chutney, tomato chutney, crunchy celery, grapes and salted butter (+£4.00 Supplement)

To finish, why not treat yourself to a glass (100ml) of Côteaux du Layon, Carte d'Or dessert wine or Delaforce late bottle vintage port for just an extra £5.00

- A deposit of £12.95 per person to secure booking is required at the time of booking
- All bookings require a full pre order, 5 days prior to the reservation
- Service charge of 10% will be applied to tables of 7+
- Please note our cancellation policy – if a booking is cancelled within 24 hours of the reservation, deposits will be forfeited
- Please note this menu is not available on Sundays