



Festive Celebration Menu 2025

2 course £31.95 ~ 3 course £36.95 (+ supplements apply)
Children under 12 years - 2 course £18.95 ~ 3 course £21.95

Available Thursday 27 November 2025 to Saturday 3 January 2026
Please note, not available on Sundays * Pre-order only**

Spiced sweet potato falafels on creamy hummus with garlic olives, coriander, spring onion, red chilli, 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)

Chicken and duck terrine served with red onion marmalade, micro herbs, pickled red onion, pickled cucumber and croutons

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

Coquilles St Jacques, three juicy king scallops in a creamy white wine sauce baked in the shell and finished with breadcrumbs. (*£4.50 Supplement)

Roast turkey served with cranberry and herb stuffing, pig in blanket, roasted potato, maple glazed carrot and parsnip, festive greens, and gravy (GF available)

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

Locally sourced Chequers estate beef, slow cooked for eight hours until deliciously succulent 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)

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 salad tossed with gem lettuce, rocket, avocado, cherry tomato, pomegranate seeds, red onion and mixed seeds. (GF)



Locally sourced Chequers estate 10oz ribeye of beef cooked to your liking, served with Bearnaise butter, triple cooked chips, roasted tomato, mushroom, and garden peas (GF) (*£5.50 Supplement)

~ Add Peppercorn Sauce £3.00

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)

Toffee and honeycomb cheesecake – served with chocolate honeycomb and toffee sauce

Ice cream / Sorbet ~ two scoops of our delicious Mövenpick ice cream

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

Ultimate cheese board – a selection of Chef's favourite cheese ~ a mix of mature cheddar, English brie, stilton, and goat's cheese served with Artisan crackers, our finest 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 £6.00

- 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

We look forward to celebrating with you!