



Festive Celebration Menu 2026

2 course £33.95 ~ 3 course £38.95 (+ supplements apply)
Children under 11 years - 2 course £20.95 ~ 3 course £23.95

Available Thursday 26th November 2026 to Thursday 24th December 2026

Please note, not available on Sundays * Pre-order only**

Maple roasted, carrot and parsnip soup served with a chef's choice of bread and salted butter
(VG available) (GF available)

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

Artichoke and pea tart topped with vegan parmesan cheese, served with dressed mixed salad (VG)

Duck and orange pâté served with red onion marmalade, micro herbs, pickled red onion, pickled cucumber and croutons

Scallop Royale ~ Three king scallops served on a toasted English muffin, topped with a poached egg, chorizo and hollandaise sauce (*£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)

Beetroot wellington served with roast potato, maple roasted carrots and parsnips, festive greens and a red wine gravy (VG)

* Or alternatively served with new potato, gem lettuce, rocket, tomato, red onion and avocado

Chef's homemade steak and ale pie ~ Made with the Chequers' Estate slow cooked beef in our favourite ale and fresh buttery puff pastry. Served with creamy mashed potato, festive greens and red wine gravy

Pan roasted Scottish salmon fillet served in a creamy white wine and dill sauce, finished with caper and samphire new potatoes & festive greens (GF)

Slow cooked Great Hampden venison bourguignon, cooked with pearl onions, portobello mushrooms and red wine gravy. Served with creamy mashed potato and festive greens (GF)

Artichoke, roast garlic and truffle ravioli, served in a nutty brown butter, topped with vegan parmesan and a garlic and thyme crunchy pangritata crumb (VG)

Haddock fishcake served on a pea and truffle velouté, topped with asparagus and micro salads (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



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

Festive sides and extras

Extra turkey ~ £6.00 Extra gravy ~ £1.50 Extra roast vegetables ~ £4.25
Pigs in blankets ~ £6.00 Cauliflower cheese ~ £4.25

Classic Christmas pudding ~ an individual Christmas pudding served with brandy sauce and powdered sugar (GF) (VG)

Santa's hat brownie ~ handmade chocolate brownie topped with a fresh strawberry and Chantilly cream (GF)

White miso and mascarpone tiramisu with grated milk chocolate

Pecan pie served with toffee sauce and Mövenpick vanilla ice cream (VG available)

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

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

Ultimate cheese board – a selection of Chef's favourite cheese ~ a mix of mature cheddar, English brie, stilton and goat's cheese. All served with Artisan crackers, Whitstable Bay pale 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

Add a hot drink from our selection of teas and coffee, with a mince pie for an additional £4.00

- A deposit of £15.00 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
- Please note, all persons in the party need to dine from the festive menu only
- Service charge of 10% will be applied to tables of 7+
- Please note, any bookings cancelled within 24 hours of the reservation, deposits will be retained
- Please note this menu is not available on Sundays
- VG – Vegan V – Vegetarian G/F – gluten free

We look forward to celebrating with you!