

Festive 2025 ~ The Three Crowns		GUESTS NAMES																
TOTALS	Please enter names along the top. Put an "X" in the choice of dish.																	
	Number of Courses:																	
	STARTERS																	
	Sweet potato falafels (GF) (VG)																	
	Smoked salmon & prawn cocktail (GF)																	
	Butternut squash risotto (GF) (VG)																	
	Chicken & duck terrine																	
	Carrot & parsnip soup																	
	Scallops (+£4.50 supplement)																	
	MAINS																	
	Roast Turkey (GF available)																	
	Butternut squash risotto (GF) (VG)																	
	Slow cooked Chequers estate beef (GF)																	
	Cumin cauliflower salad (GF) (VG)																	
	Pan roasted sea bass fillet(GF)																	
	Mediterranean vegetable tart (VG)- roast pots																	
	Mediterranean vegetable tart (VG)- new pots																	
	Smoked salmon & prawn salad (GF)																	
	Chequers estate 10oz rib eye of beef (GF) (+£5.50 supplement)																	
	Add peppercorn sauce £3.00																	
	DESSERTS																	
	Classic Christmas Pudding																	
	Chocolate Yule Log																	
	Santa's Hat Brownie (GF)																	
	Toffee & honeycomb cheesecake																	
	2 scoops ice cream/sorbet - *Vegan vanilla ice cream available																	
	Ultimate cheese board (+£4.00 supplement)																	
	Allergies																	

ANY ADDITIONAL NOTES

(G/F) Gluten Free
(VG) Vegan
(V) Vegetarian