

THE CHEQUERS INN WELL

Christmas

FESTIVE SEASON MENU

2 COURSES £35.00 • 3 COURSES £42.50

STARTERS

Fresh Grilled Sardines
With Garlic Butter and Crusty Bread.

Our Own Cured Gravavlax
With Beetroot and Caper Mayo.

Classic Avocado and Prawn Cocktail
With Crusty Bread.

Duck Liver Pâté
Red Onion Chutney, Mixed Leaves
and Melba Toast

Crispy Breaded Brie (V)
with a Sweet Plum and Port Dip.

Oriental Crispy Tofu Salad (V/VG)
On Beansprouts, Watercress and
Soy Dressing.

Roasted Butternut Soup
With Croutons & Roasted Pumpkin Seeds.

MAINS

Oven Baked Fillet of Hake
Served with Creamed Leeks and
Mashed Potatoes.

Thai Green Curry
Monk Fish & Prawn or Tofu (VG),
served with Basmati Rice.

Bouillabaisse (Fisherman's Soup)
With Tomato, Fennel, Garlic, Mussels,
Cod, Calamari, Prawns and Samphire Grass.

Traditional Roast Turkey
With Savoury Stuffing, Pigs in Blankets,
Roast Potatoes, Brussels Sprouts,
Glazed Parsnips and Carrots, and a Rich Gravy.

Slow Cooked Lamb Shank
With Red Wine Jus, Mashed Potatoes,
Glazed Carrots and Green Beans.

Fillet of Beef Stroganoff
With Basmati Rice

DESSERTS

Traditional Christmas Pudding
Served with Brandy Custard.

Chocolate Brownie
Served with Vanilla Ice-Cream.
(VG option available)

Hot Raspberry and Vanilla Ice-Cream
(VG option available)

**Oven Baked Apple Crumble
and Custard**

Kahlúa Panna Cotta

Affogato
(VG option available)



SHARING CHEESE BOARD with Preserve

Add a Glass of Fine Port £5.50

A 10% service charge is not included.