

THE CHEQUERS  
CHRISTMAS Menu

30TH NOVEMBER TO 23RD DECEMBER 2018

*Locally sourced | Hand crafted | Made with care*

*Katie, Stuart and the team welcome you to The Chequers. Your food is homemade and freshly prepared using local produce wherever possible. Please let us know if you have any allergies or specific dietary requirements.*

3 COURSES £26.95 | 2 COURSES £21.95 | 1 COURSE £16.95

THE Starter

**Salmon fish cakes** served with a lime and basil mayonnaise

Lincolnshire **potato and leek soup** (v, VG, GF)

**Slow roasted belly pork** served with apple and an English mustard dressing

Caramelised onion and **goats cheese tart** (v)

*All served with freshly baked bread*

THE Main course

**Roast turkey** with stuffing and pigs in blankets

**Roast sirloin of Beef** served with Yorkshire pudding

**Haddock loin** served with a creamy leek and Lincolnshire blue cheese sauce (GF)

**Duck breast** served with rich cherry sauce (GF)

**Lamb shank** cooked in red wine and rosemary (GF)

**Baked butternut squash and sage risotto** with Lincolnshire poacher cheese (v, GF)

*Served with a variety of potatoes, roasted parsnips, vegetables and sauces*

THE Dessert

Homemade **Christmas pudding** served with rich brandy sauce (v)

Orange and cinnamon **cheesecake** (v)

**Raspberry and white chocolate brulee** served with shortbread (v, GF on request)

**Platter of Lincolnshire cheese** served with Myers plum loaf, grapes and celery

*All served with English breakfast tea or filtered coffee and warm mince pies*



V = Vegetarian | VG = Vegan | GF = Gluten free