


THE CHEQUERS
CHRISTMAS

Menu ²⁰¹⁹

AVAILABLE FROM FRIDAY 23RD NOVEMBER TO SUNDAY 22ND DECEMBER

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



Lincolnshire blue cheese and broccoli soup (v)
Mackerel pate and lime served with melba toast
 Twice baked **goats cheese soufflé** with pear and walnut (v, GF)

Slow roasted belly pork served with apple and an English mustard dressing (GF)
 Crispy coated **sweet chilli mushrooms**
 (V, VG on request)

All served with locally sourced bread



THE Main course



Roast turkey with stuffing and pigs in blankets (GF)
Steak and Guinness pie served with champ mash
Lamb shank cooked in red wine and rosemary (GF)

Oven roasted salmon served with a creamy leek sauce (GF)
Vegan Tuscan white bean and sun-dried tomato casserole (v, GF, VG on request)

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 **mousse** (v, GF)
Lemon tart served with clotted cream

Warm raspberry and white chocolate blondies served with vanilla ice cream (v)
Platter of Lincolnshire cheese served with Myers plum loaf, grapes and celery (£1.50 extra)

Vegan options available on request

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



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

V3

