

## **SERVED FROM 12PM UNTIL 6PM**

Locally sourced | Hand crafted | Made with care

The Chequers team wish you a warm welcome, your food is homemade using fresh local produce when possible. Please let us know upon ordering of any dietary requirements and allergies you may have.

1 course £15.25 | 2 courses £22.25 | 3 courses £28.25 Children's (under 10's only) | 1 course £8.95 | 2 courses £12.45 | 3 course £15.45

THE Starter

King prawn cocktail (GF) Creamy garlic mushrooms served with sourdough (V, GF on request) Beetroot and goats cheese salad with pumpkin seeds (V) Chicken liver pate served with toast & onion marmalade Crispy brie wedge served with cranberry sauce All served with bread & butter

THE Main course

Roast topside of beef served with Yorkshire pudding (GF without Yorkshire pudding) Roast turkey with sage & onion stuffing served with Yorkshire pudding (GF without Yorkshire pudding) Chequers Lincolnshire sausage & mash served with Yorkshire pudding Chicken breast with an apricot & tarragon sauce with a blue cheese crunch (GF) Salmon fillet in a creamy lemon & dill sauce (GF)

> Roasted vegetable pie (V, VG on request) Mushroom bourguignon (V, VG on request) All served with variety of potatoes & vegetables

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Trio of mini desserts Cheesecake of the day Crumble of the day (GF & VG on request) Triple chocolate brownie with ice cream Cheese & biscuits (+£2.50)



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

(Vegan options available on request)

**Disclaimer:** - in order to comply with the EU Consumers regulation no. 1169/2011 effective of 13th December 2014, we are able to provide you any allergen information if requested. Should you have any queries about our dishes, please do not hesitate to ask. PRODUCTS MAY CONTAIN NUTS.

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