



CHRISTMAS DAY AT THE CHEQUERS

25th December 2025

Sittings 12noon, 12.30 & 1.30 pm

Smoked Salmon, Horseradish

Pickled Vegetables & Rye Bread Crumb

Twice Baked Lincolnshire Poacher Cheese Soufflé (V)

On a Creamy Leek Sauce, topped with Crispy Leeks

Prawn Cocktail Topped with Marie Rose

Served with Brown Bread & Butter (gf & df on request)

Duck Liver Pate, Cherry Gel

Served with a Thyme Brioche Roll (gf on request)

Spicy Parsnip Soup(vg, gf, df)

Parsnip Crisp and Crusty Bread

Traditional Roast Breast of Turkey

Bacon wrapped Sausage, Sage & Onion Stuffing, Roast & Creamed Potatoes, Vegetables & Rich Turkey Gravy

Slow Braised Blade of Beef

Confit Shallot, Celeriac Purée, Creamed Potatoes, Crispy Leek & Red Wine Jus

Fillet of Seabass on Crushed New Potatoes

Served with Burnt Apple, Broccoli & a Fish Velouté

Root Vegetable Wellington

Pomme Anna Potato & Braised Leek & Caramelised Vegetable Jus (V)(Vg on request)

Traditional Christmas Pudding

Served with Brandy Crème Anglaise

Choux Bun, Filled with Crème Patisserie

Red Wine Poached Pear

Blood Orange Brulée

Mulled Berries, Thyme Shortbread (gf on request)

Lemon tartlet

Meringue & Fresh Raspberries

Dark Chocolate Mousse

Cherries, Chantilly Cream & Sable Biscuit (gf on request)

£90 per head

Children two courses £40.00 per head

Terms: on Booking a £20.00 per head deposit is required. We also require a pre-order anytime up to 2 weeks before the event (deposits are non-refundable)

Guests with allergies and intolerances should inform a member of the team further allergen information is available on request.