



Christmas

PARTY MENU

AVAILABLE 1ST - 24TH DECEMBER

2023



TEL: 01905 381772 | WWW.THECHEQUERSATCROWLE.COM

epicure
pub co

Christmas PARTY MENU

2 COURSES £31 / 3 COURSES £37



Nibbles

£6 each - 3 for £15

Mac & Cheese Bites | Cranberry sauce (V)

Honey & Mustard Glazed Chipolatas | Sage and onion mayonnaise

Stilton & Red Onion Marmalade Sausage Roll | Apple sauce



Starters

Parsnip & Apple Soup (V)

Toasted hazelnuts, sage crisps

Mini Baked Camembert (V)

Tomato jam, foccacia

Potted Ham Hock

White onion marmalade, cornichons, wholemeal toast

Classic Prawn Cocktail

Bloody Mary dressing, lime mayo, brown bread and butter

Crispy Pork Croquette

Apple sauce, petit salad



Mains

16-Hour Free-Range Pork Belly

Bubble and squeak, creamed spinach, red wine jus

Pan-Fried Fillet of Hake

Crab and spring onion crushed potatoes, buttered leeks, chive vin blanc

Roasted Free-Range Chicken Breast

Dauphinoise potato, sauteed sprouts, braised red cabbage, sage and cranberry stuffing, chicken gravy

Slow-Cooked Blade of Beef

Roast garlic and smoked bacon mash, kale, parsnip crisps

Harissa Glazed Hasselback Butternut Squash (V)

Orzo, spinach, toasted pumpkin seeds, lime crème fraiche



Desserts

Plum & Blackberry Cheesecake Pot

Meringue, white chocolate snow

Sticky Banana Cake

Home-churned gingerbread ice cream, toffee sauce

Black Forest Chocolate Torte

Kirsch cherries, chocolate sauce, Chantilly cream

Warm Treacle & Clementine Tart

Home-churned crème fraiche ice cream, orange syrup

Home-churned Neapolitan Ice Cream

Rossini wafer



Extras

£4 each

Braised Red Cabbage | Sautéed Sprouts, Greens + Crispy Bacon

(V)- SUITABLE FOR VEGETARIANS | VEGAN OPTIONS AVAILABLE ON REQUEST

Please let us know if you suffer from any food allergies or dietary restrictions. Our kitchen team prepares your food carefully, but we cannot guarantee allergen-free meals. An optional service charge of 10% is added to parties of 8 or more.