

FESTIVE MENU

The Chequers at Crowle

2 Courses 32.5

3 Courses 38.5

STARTERS

Roast Butternut Squash Soup (V) | Crème fraîche

Chicken Liver Parfait | Red onion marmalade, toasted brioche

Honey & Walnut Baked Camembert (V) | Spiced pear chutney, crusty baguette

Smoked Ham Hock Croquette | Carrot ribbons, orange, rocket

Salt & Pepper Whitebait | Aioli



MAINS

Braised Blade of Beef | Smoked garlic mashed potato, beef dripping roast carrot, kale

Roast Free-Range Chicken Breast | Parsnip & potato dauphinoise, buttered sprouts, pork & cranberry stuffing, chicken gravy

Slow-Cooked Pork Belly | Rösti potato, braised red cabbage, roast parsnip, apple jus

Wild Mushroom, Chestnut & Spinach Pithivier (V) | Roasted roots, kale, tarragon sauce

Pan Fried Fillet of Salmon | Caper & parsley potato cake, samphire, cider cream

200g Rump Steak | Skin-on chips, roasted garlic field mushroom, watercress, garlic & herb butter | + 6.5 supplement per person



EXTRAS FOR THE TABLE + 5 each

Sautéed Sprouts, Greens & Crispy Bacon | **Braised Red Cabbage (VG)**

Roasted Winter Roots (VG) | **Pigs in Blankets**



DESSERTS

Black Forest Cheesecake | Berries & cherries, chocolate sponge, chocolate sauce

Sticky Toffee Pudding (V) | Toffee sauce, Bennetts vanilla ice cream

Double Chocolate Brownie (V) | Bennetts salted caramel ice cream, nut brittle

Mulled Apple & Berry Crumble (V) | Custard

Bennetts Neapolitan Ice Cream (V) | Rossini wafer

(V) - SUITABLE FOR VEGETARIANS | (VG) - SUITABLE FOR VEGANS

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.

Optional 10% service charge is applied to all bills, 100% of this goes to our team.

Festive menu subject to change.

