

Christmas Feast

✱The Chequers at Crowle✱

£105
per person

To Start

Twice-Baked Cave-Aged Wookey Hole Cheddar Soufflé

Cider cream, pear & watercress salad, pickled walnuts

Scottish Smoked Salmon

Chive crème fraîche, pickled cucumber, croûtes

Free-Range Chicken Liver Parfait

Red onion marmalade, truffle butter, toasted brioche

Wild Mushroom Vol-Au-Vent (V)

Whipped goats' cheese, toasted hazelnuts, lamb's lettuce

Mains

Roast Crown & Slow-Cooked Leg of Free-Range Turkey

Goose fat roast potatoes, pigs in blankets, pork & cranberry stuffing, bread sauce, turkey gravy

Roast Sirloin of Beef

Goose fat roast potatoes, braised blade of beef croquette, Yorkshire pudding, red wine jus

Pan Fried Fillet of Cod

Caper & parsley croquette, samphire, champagne & crayfish beurre blanc

Nut Roast (VG)

Roast potatoes, glazed carrot, wild mushroom stuffed onion farcie, vegan gravy

All Served with a Selection of Sides for the Table; Cauliflower, Broccoli & Leek Mornay, Seasonal Vegetables, Braised Red Cabbage, Goose Fat Roast Potatoes, Pigs in Blankets

Desserts

Traditional Christmas Pudding

Brandy crème Anglaise

Tarte au Citron (V)

Bennetts raspberry sorbet

Bailey's Cheesecake

Honeycomb

Dark Chocolate & Cherry Fondant (V)

Bennetts Morello cherry ice cream, chocolate soil

Cheeseboard

3 cheeses, selection of biscuits, quince jelly, red onion jam, celery, grapes

To Finish

Union Hand-Roasted Coffee or Twinings Tea & Christmas Chocolates

(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.
Mandatory 10% service charge is applied to all bills, 100% of this goes to our team.
Christmas Feast menu subject to change. Available Christmas Day 2025 only.

