



Christmas

FUNCTION MENU

3 COURSES £42 | 2 COURSES £34

STARTERS

Roast Butternut Squash Soup, Crispy Sage and Sourdough (V, VE option)

Twice Baked Cheddar Souffle, Spinach, Wholegrain Mustard

Potted Duck, Truffle Butter, Brioche Loaf

Chequers Classic Prawn Cocktail

MAINS

Free Range Turkey, Cider & Sage Stuffing, Roast Potatoes, Honey Glazed Roots & Pigs in Blankets

Cotswolds Whiskey Glazed Short Rib, Creamed Potato, Roscoff Onion & Braised Red Cabbage

Fillet of Scottish Salmon, Heritage beetroot, Lentils, Spinach & Sherry Vinegar

Pumpkin Risotto, Roasted Squash, Red Onion & Parmesan (V, VE option)

DESSERTS

Christmas Pudding, Brandy Custard

Pear & Almond Tart, Crème Fraîche

Cotswold Cream Tiramisu

Chocolate Delice, Kirsch Cherries, Chantilly