



NEW YEARS EVE MENU

With live music from across the decades

Prosecco or Cocktail on arrival

TO SHARE FOR THE WHOLE TABLE

Prawns with Bloody Mary sauce
Chicken liver pâté with mulled wine chutney
Festive scotch egg with sage & onion & spiced cranberry dip
Smoked salmon Caesar salad, bacon, croutons, eggs, capers, parmesan, baby gem
Pork belly bites with apple purée
Duck salad
With breads and olives

MAINS

Fillet of seabass with lemon crushed potatoes, roasted vegetable ratatouille & lemon & parsley oil dressing
Rib Eye steak, triple cooked chips, mushroom ketchup, & rocket salad
Pork belly, apple mash, seasonal greens & crackling
Butternut squash lasagne with sage infused salad & goats cheese crust
Rump of lamb with rosemary & garlic dauphinoise, star anise carrot, shallot & jus

DESSERTS

Winter berry meringue infused with port & double cream
Chocolate mousse with brownie & honeycomb
Vanilla Crème Brûlée with shortbread & strawberries
Sticky toffee pudding with toffee sauce & vanilla ice cream
Oxford Blue & Black Bomber with biscuits, celery & festive chutney

£59 per person

The service of our New Years Eve Menu is designed to last the full evening, so if you need to leave early please let us know.

Booking & pre-ordering only (minimum of 1 week in advance).
£25 per person non-refundable deposit is required to confirm your booking.

Please arrive at 7.30pm for 8pm sit down.
Music through the decades to be played throughout the night.



CHRISTMAS & NEW YEAR AT THE CHEQUERS

CHRISTMAS DAY MENU

Champagne arrival & Christmas canapés

STARTERS

Smoked salmon Caesar salad, bacon, croutons, eggs, capers, parmesan, baby gem
Crispy duck salad with cucumber, spring onion, ginger, coriander & duck sauce
Chicken liver pâté with mulled wine chutney & toast
French onion soup with a melted cheese crouton

SORBET

Orange & cranberry sorbet

MAINS

Turkey breast and stuffed thigh with roast potatoes, stuffing, bacon, glazed vegetables and cranberry sauce
Aberdeen Angus beef with yorkshire pudding, glazed vegetables & horseradish
Roast vegetable lasagne with a smoked cheddar crust & served with a wild herb salad
Fillet of seabass with crushed potatoes, roasted vegetable ratatouille & lemon & parsley oil dressing

DESSERTS

Christmas Pudding with vanilla & cognac clotted cream
Chocolate mousse with brownie & honeycomb
Vanilla Crème Brûlée with shortbread
Oxford Blue & Black Bomber with biscuits, celery & festive chutney

Christmas treats to finish you off

£95 six courses
£45 for under 11's

Booking & pre-ordering only (minimum of 1 week in advance).
£25 per person non-refundable deposit is required to confirm your booking.

Please arrive at 12.30pm, first course served at 1:00pm.

We will do all we can to accommodate food intolerances & allergies, please speak to us about any special requirements you may have.
Please note most dishes can be accommodated to be gluten free (please specify GF when pre-ordering).
A discretionary service charge of 12.5% is added to all bills.

CHRISTMAS PARTY MENU

STARTERS

Smoked salmon Caesar salad, bacon, croutons, eggs, capers, parmesan, baby gem
Crispy duck salad with cucumber, spring onion, ginger, coriander & duck sauce
Chicken liver pâté with mulled wine chutney & toast
French onion soup with a melted cheese crouton
Festive scotch egg with sage & onion & spiced cranberry dip

MAINS

Turkey breast and stuffed thigh with roast potatoes, stuffing, bacon, glazed vegetables and cranberry sauce
Pork belly, apple mash, seasonal greens & crackling
Pressed shoulder of lamb with rosemary & garlic dauphinoise, braised carrots, shallot & lamb jus
Roast vegetable lasagne with a smoked cheddar crust & served with a wild herb salad
Fillet of seabass with lemon crushed potatoes, roasted vegetable ratatouille & lemon & parsley oil dressing
Rib Eye steak, triple cooked chips, mushroom ketchup, & rocket salad (£8.50 supplement)

DESSERTS

Christmas Pudding with vanilla & cognac clotted cream
Chocolate mousse with brownie & honeycomb
Vanilla Crème Brûlée with shortbread
Sticky toffee pudding with toffee sauce & vanilla ice cream
Oxford Blue & Black Bomber with biscuits, celery & festive chutney

Two Courses £26.50
Three Courses £30.00

Available from 1st - 30th December.
Booking & pre-ordering only (minimum of 1 week in advance).
£10 per person non-refundable deposit is required to confirm your booking.