



SANDERSON

Mothering Sunday Menu

22nd March 2020

Champagne £10

Prosecco £6

Starters

Crispy Duck Salad, coriander, spring onion, cucumber & pink ginger (GFA)

Prawn Cocktail with Bloody Mary sauce & brown bread (GFA)

Cotswold Chicken Liver Paté with onion jam & toast (GFA)

Steve's Scotch Egg with HP sauce

French Onion Soup with cheese crouton (GFA)

Wild mushrooms on toast with truffles (GFA/VeA)

Roast dinners (All GFA except Nut Roast)

12-hour roasted rare Sussex beef, Wiltshire pork belly, Cotswold roast chicken or Nut Roast

All served with relevant sauces, Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese puree & gravy

Mains

Steve's Fish Pie with smoked haddock, cod, salmon & hake, cheddar mash & seasonal greens (GFA)

Roast Vegetable Lasagne topped with smoked cheese & served with a wild herb salad (V)

Vegan burger, vegan cheese, sweet onions & baby gem (VE)

Desserts

Sticky Toffee Pudding with toffee sauce & vanilla ice cream

Chocolate Mousse with honeycomb & chocolate brownies (GFA)

Vanilla Crème Brûlée with strawberries & shortbread (GFA)

Lemon & Lime Posset with strawberry's (GFA)

Apple Crumble with vanilla ice cream (GFA/VeA)

OR

British Cheeses

Black Bomber | Oxford Blue | Smoked Cheddar

Served with crackers, chutney & celery

(Please let us know if you would like your cheeses to be at room temperature when you order your first course.)

Port

Taylor's Fine Ruby Port £4 | Sandeman Tawny Port £8

Three Courses £39.50 Under 12s £19.50

Booking only and £10 per person deposit is required to confirm your booking.

Contemporary British Food

Menu by Steven Sanderson Chef-Owner, The Chequers at Burcot.

Please speak to us about any allergens or special dietary requirements before you order.

This menu is subject to a discretionary 12.5% service charge.

(GFA) Gluten Free Available (GF) Gluten Free (V) Vegetarian (VeA) Vegan Available (Ve) Vegan