

# THE CHEQUERS at Burcot



# CHRISTMAS DAY MENU

Please arrive 12:00 - 12:30 PM | First course served 1:00 PM

## Arrival

#### Champagne & smoked salmon with caviar Selection of Christmas canapés

Pigs in blankets with honey & mustard, pork belly bites & crackling, fresh rosemary focaccia & black olive tapenade

### Starters

Classic Prawn cocktail spicy bloody Mary sauce, cucumber & baby gem GFA

Crispy duck salad cucumber, spring onion, pink ginger, coriander & duck sauce GFA

Cotswold chicken liver pate festive black cherry compote GFA

French onion soup with triple cheese crouton GFA

Wild mushrooms on toast with truffles GFA | VeA

**Orange and Cranberry Sorbet** 

# Mains

Cotswold Turkey parcel wrapped in pancetta, sage and onion stuffing GFA

12-hour roasted Medium Sussex beef & Yorkshire pudding GFA

Trio of NoNut roast served with a vegetable stock reduction V | GF

All of the above mains are served with relevant sauces, roast potatoes, star anise carrot, roasted shallot, cauliflower cheese puree, seasonal greens, parsnip crisps and gravy.

Halibut sea vegetables, buttered baby new potatoes, caper and prawn butter sauce GF

Honey roasted cauliflower steak pine nuts with courgette ribbons, tenderstem broccoli, sundried tomatoes, goats cheese, crouton crumb & garlic aioli GFA | VeA

## Dessert

Christmas pudding with brandy and vanilla clotted cream GFA / VeA
Rich and silky chocolate mousse brownie crumb & black cherries
Baileys crème brûlée shortbread & berries GFA
Sticky toffee pudding vanilla ice cream & toffee sauce
Oxford Blue & Black Bomber cheese with biscuits, celery and chutney GFA

# To Finish

Coffee, Tea, Christmas Treats and Mince Pies

#### Six courses £150

Booking and pre-ordering only (menu choices required a minimum of one week in advance).

£50 per-person non-refundable deposit is required when booking.

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

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

Please be advised nuts are present in the kitchen and bar.

(GF) Gluten free | (GFA) Gulten free available | (V) Vegetarian | (VE) Vegan | (VeA) Vegan option available

