

# THE CHEQUERS at Burcot



# CHRISTMAS DAY MENU

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

Arrival Campagne

Selection of Christmas canapés Honey mustard sausage & bacon, pork belly bites, scotch egg, crackling and apple sauce

#### Starters

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

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

Cotswold chicken liver pâté, onion jam and toast GFA

French onion soup with triple cheese crouton GFA

Wild mushrooms on toast with truffles GF | VE

### Mains

Cotswold Turkey breast with sausage & Wiltshire bacon 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.

Sea Bass, dauphinoise potato, ratatouille & garlic butter sauce GF

Courgetti, tenderstem broccoli, goat's cheese, sun-blushed tomatoes, crouton crumb and garlic and olive oil dressing GFA | VeA

## Dessert

Christmas pudding with vanilla & Cognac clotted cream GF | VeA

Bailey's crème brülée, shortbread & strawberries GFA

Sticky toffee pudding vanilla ice cream & toffee sauce

Chocolate pot, chocolate brownie, honeycomb with salted caramel ice cream

Oxford Blue & Black Bomber cheese with biscuits, celery & festive 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 from 1 December 2024

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

