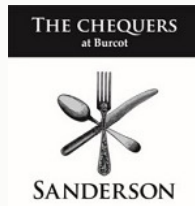


NEED AN EXTRA ROOM?

If you have friends or family coming to stay and you don't have enough space, remember we have 9 boutique rooms.



The Chequers at Burcot

Abingdon Road, Burcot
Oxfordshire OX14 3DP

01865 407 771
enquiries@thechequers-burcot.co.uk



Festive Menu Christmas 2023

PLEASE NOTE: Menu is subject to change. Entire adult group to eat from same menu - either Festive menu or Main menu but not a mixture of both. All reservations for our Festive menu require a deposit of £20 per head within 5 days of asking us to hold the reservation. Deposit is non-refundable and is redeemable against the balance on the day of your visit. Should you cancel the booking after paying the deposit, the deposit will be used against another booking (but must be used within 6 months of original booking date). A pre-order is required to be completed for all festive bookings at least 7 days in advance of your reservation. Pre-order form will be emailed to you. If we are given less than 48 hours notice of party numbers decreasing, the full menu price will be applicable.

FESTIVE MENU - DECEMBER 2023

(available Tuesday to Saturday, until 24 December)

Two Courses £34 | Three Courses £39
Crackers on table

Children under 12
Two Courses £20.95 | Three Courses £25.95

GF: Gluten Free GFA: Gluten free available V: Vegetarian VE: Vegan VeA: Vegan
Options Available

Please speak to us about any allergies or special dietary requirements before you order. Please be aware that all our food is prepared in a kitchen where gluten, nuts and other allergens are present. Whilst we take precautions, we cannot guarantee that any food is completely free from traces of allergens due to the risk of cross contamination. Guests with allergies are advised to assess their own level of risk and consume dishes at their own risk.

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

STARTERS

French onion soup with triple cheese crouton GFA
Cotswold chicken liver pate, festive onion jam & toast GFA
Gressingham crispy duck salad, coriander, spring onion, cucumber & pink ginger GFA
Steve's prawn cocktail, Bloody Mary sauce, cucumber & baby gem GFA
Courgetti, tenderstem broccoli, goats cheese, sun-blushed tomatoes,
garlic & olive oil dressing GFA/VeA

MAINS

Cotswold roast turkey breast, sausage & bacon stuffing, served with roast potatoes, star anise carrot, roasted shallot, seasonal greens, parsnip crisps & turkey gravy GFA
NoNut nut roast, served with roast potatoes, star anise carrot, roasted shallot, seasonal greens, parsnip crisps & vegetable reduction VeA
Loch Fyne salmon fillet served with crushed new potatoes, creamy peas and bacon GF
8oz Sussex Rib-eye steak served with triple cooked chips, mushroom ketchup, peppercorn sauce and rocket & Parmesan salad (£15 supplement) GF
Wiltshire Pork Belly, dauphinoise potatoes, tenderstem broccoli, apple, crackling & jus (GF)

DESSERTS

Christmas pudding with brandy & vanilla clotted cream GF / VeA
Sticky toffee pudding, vanilla ice cream & toffee sauce
Baileys crème brûlée, shortbread & strawberries GFA
Oxford Blue & Black Bomber cheese with biscuits, celery and chutney
Chocolate Pot, chocolate brownie, honeycomb & salted caramel ice cream (GF)
Winter Berry Mess, meringue & vanilla cream (GF)

Followed by mini mince pies