

WEDDINGS AT THE CHEQUERS AT BURCOT

100 guest maximum
Menu choices and drink - you choose what you would like
We provide a quote
All 9 rooms plus breakfast
£12,500 minimum spend

Wedding Food Choices

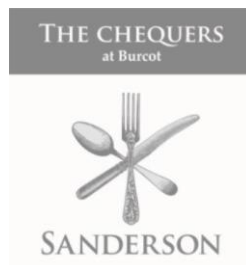
Wedding - Starters

Steve's Scotch egg & H.P sauce
Wild mushrooms on toast & truffles GFA | VeA
Prawn cocktail, bloody Mary sauce, cucumber & baby gem GFA
Cotswolds chicken liver pate, onion jam & toast GFA
Crispy Gressingham duck, spring onion, duck sauce & coriander GFA
French onion soup & cheese crouton GFA
Bubble & Squeak, crispy Wiltshire back bacon, crispy poached egg & H.P sauce GFA
Panko breaded calamari, lemon salad & aioli
Caesar salad, Wiltshire back bacon, anchovies, croutons & parmesan cheese GFA
Scallops, pea puree, bacon and shallots & crackling GF
Smoked salmon fishcake, poached egg & caper butter sauce
Courgetti, tenderstem broccoli, goats' cheese & sun blushed tomatoes GFA
Baked camembert & rosemary focaccia GFA
Garlic & rosemary cheese topped loaf GFA
Giant queen olives GF
Asparagus, crispy hens egg, balsamic, parmesan & sun blushed tomatoes GF
Loch Fyne smoked salmon, cream cheese, lemon salad & caperberries GFA
Loch Fyne smoked salmon, beetroot, lemon crème fraiche & brown bread GFA

Wedding - to share on the table

Served with relevant sauces, chutneys & pickles

Giant queen olives | Fresh Rosemary Focaccia GFA | Fish bites | Onion Rings Crackling & Apple GF |
Wiltshire pork bites GF | Caesar Salad GFA
Scotch egg | Calamari | Crab Tempura | Cotswolds chicken liver pate GFA |
Prawns in bloody Mary sauce GFA | Smoked salmon fishcake
Garlic & Rosemary cheese topped loaf GFA
Baked camembert & rosemary focaccia GFA | Snowdonia Black Bomber | Oxford Blue | Smoked
Applewood Cheddar | Goats cheese



Wedding – Mains choices

Courgetti, tenderstem broccoli, goats' cheese & sun blushed tomatoes GFA
Soft shell crab tempura, sweet chilli dip, aioli, fries & salad
Gressingham duck breast, dauphinoise potato, buttered greens & jus GF
Brill Hill lamb rump, broccoli, dauphinoise potato & lamb jus GF
Wiltshire pork belly, buttery mash, seasonal greens, apple puree, crackling & jus GF
Cotswolds roast chicken breast, asparagus, Parma ham, crispy hens' egg & sun blushed tomatoes GF
Cotswolds roast chicken breast, dauphinoise potatoes, tenderstem broccoli & mushroom sauce GF
World's best fish & chips cooked in beef dripping, pea puree & triple cooked chips
Award winning Oxford College sausages & mash, onion jus VeA
The Chequers Hamburger (served pink), dill sauce, lettuce, cheese & sweet onions GFA
Vegan burger, vegan cheese, sweet onions & baby gem VE
The Chequers sirloin steak & mushroom pie & onion gravy
Fillet of seabass, dauphinoise potatoes & Mediterranean ratatouille GF
Butternut squash lasagne, goats cheese crust & wild herb salad VeA
Rolled Brill Hill lamb shoulder, dauphinoise potato, anise carrot, roasted shallot & jus GF

Wedding – Salad choices

Prawn cocktail, Bloody Mary sauce, cucumber & baby gem GFA
Crispy Gressingham duck, spring onion, duck sauce & coriander GFA
Cotswold roast chicken Caesar salad, anchovies, Wiltshire smoked back bacon & crispy poached egg
GFA
Avocado salad, Cotswolds chicken, Wiltshire bacon, sun blushed tomatoes, green beans, mixed leaves
& crispy poached egg GF

Wedding - Steaks

All steaks are served with Steve's magic mushroom ketchup

11oz Rib-eye Steak

9oz Sirloin Steak

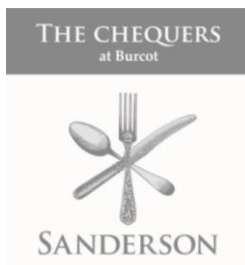
8oz Fillet Steak

Peppercorn | Blue cheese | Veal jus | Garlic & herb butter | Smokey BBQ
Crispy truffled hens' egg | Crab tempura | Calamari

Wedding Traditional Roast Dinner

12 hour roasted rare Sussex beef | Brill Hill lamb rump | Wiltshire pork belly
Cotswold roast chicken breast & Wiltshire bacon | Nut Roast

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



Wedding - Sides

Garden salad | Rocket & parmesan salad | Seasonal greens | Caesar Salad
Green bean with garlic | Anise carrots | Tenderstem Broccoli
Courgetti, sundried tomatoes & goats' cheese | Truffled Wild Mushrooms Tenderstem Broccoli, peas
& greens | Roast vegetable ratatouille
Peas, Wiltshire bacon, shallots & garlic herb butter | Cauliflower Cheese
Mac 'n' cheese | French fries | Triple cooked chips | Onion rings Parmesan & truffle cooked chips |
Herb roasted new potatoes | Buttery mash
Dauphinoise potatoes | Calamari | Crab tempura |
Mash, melted trio of cheese, crispy Wiltshire bacon & shallots
Bubble & squeak, Wiltshire bacon & poached egg | Garlic & rosemary cheese topped loaf

Wedding - Desserts

Seasonal crumble & vanilla ice cream GFA | VeA
Chocolate pot, chocolate brownie, honeycomb & salted caramel ice cream
Almond milk rice pudding & fruit jam GF | VeA
Sticky toffee pudding, toffee sauce & vanilla ice cream
Vanilla crème brûlée, shortbread & strawberries GFA
Passionfruit cheesecake, sorbet & honeycomb
Cinnamon doughnuts, vanilla custard & apple puree
Treacle sponge & vanilla custard
Spiced bread & butter pudding & vanilla ice cream
White chocolate panna cotta, berries & honeycomb GF
Lemon posset, fruit jam & shortbread GFA
Strawberry & champagne jelly GF
Lemon meringue pie & strawberries

Wedding - Cheeses

Snowdonia Black Bomber | Smoked Applewood cheddar | Goats' Cheese
Oxford Blue | Camembert
Served with crackers, chutney & celery GFA

Wedding Drinks – included in price

½ bottle of house wine – red or white
1 glass of Fizz on arrival
1 glass of Fizz to toast

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

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

Menus and prices subject to change. 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.

Tel: 01865 407 771 | enquiries@thechequers-burcot.co.uk

February 2023