

# Christmas Day

## 2023

Please arrive 12.00-12.30pm | First course served 1.00pm

Champagne on arrival

Six courses £125 Under 11's £70

Selection of Christmas canapés

### STARTERS

Steve's prawn cocktail, Bloody Mary sauce, cucumber & baby gem GFA

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

Cotswold chicken liver pâté, festive onion jam and toast GFA

French onion soup & trio cheese crouton GFA

Wild mushrooms on toast with truffles GF | VE

### SORBET

Spiced blood orange

### MAINS

Turkey breast and stuffed thigh with sausage & Wiltshire bacon, cauliflower cheese puree, star anise carrot, roasted shallot, seasonal greens, parsnip crisps & turkey gravy GFA

12 hour roasted rare Sussex beef & Yorkshire pudding, cauliflower cheese puree, star anise carrot, roasted shallot, seasonal greens, parsnip crisps & beef gravy GFA

NoNut nut roast, cauliflower cheese puree, star anise carrot, roasted shallot, seasonal greens, parsnip crisp & vegetable stock reduction V

Loch Fyne salmon fillet, crushed lemon potatoes, creamy peas & bacon GF

Courgetti, tender stem broccoli, goats' cheese, sun blushed tomatoes, crouton crumb and garlic and olive oil dressing GFA | VeA

### DESSERTS

Christmas pudding with vanilla & Cognac clotted cream GF | VeA

Baileys crème brûlée, shortbread & strawberries GFA

Sticky toffee pudding vanilla ice cream & toffee sauce

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

Winter Berry Mess, meringue & vanilla cream GF

Oxford Blue & Black Bomber cheese with biscuits, celery & festive chutney GFA

### TO FINISH

Coffee, Tea, Christmas Treats & Mince Pies

Booking and pre-ordering only

(menu choices required a minimum of one week in advance).

£50 per person non-refundable deposit required from 1 December 2022.

GF: Gluten free GFA: Gluten free available V: Vegetarian VE: Vegan VeA: Vegan option available

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 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.

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