



# CHRISTMAS MENUS & FEASTING

## ON THE TABLE

Porthilly oysters	£3.50
Norcellara del belice olive (ve)	£3
Scotch egg	£5.5
Mark's sourdough bread with Netherend butter (v)	£3.5

## SIDES (all £5.50)

Braised red cabbage, pine-nuts and golden raisin (ve)
Savoyard potato (v)
Cavolo nero with garlic and bacon (ve)
Dandelion salad with smoked ham hock, apple, poached egg and honey dressing

## SAVOURIES

Black truffle gougères (v)	£7
Pork and fennel sausage roll	£5
Scotch woodcock	£8
Extra mince pies	£2.50
A plate of English cheeses with biscuits & quince jelly: Westcombe cheddar, Colston Basset, Ragstone and Rollright	£14

## MENU 1 CLASSIC £32.50

<i>Starters</i>	Jerusalem artichoke soup with thyme Chantilly (v) Game and pork terrine, beetroot and orange chutney and toasted sourdough Half pint of crevettes with mayonnaise
<i>Mains</i>	Flat iron chicken, butterbean stew, smoked bacon, black cabbage and aioli Pan fried hake, samphire and cockle butter Pumpkin gnocchi, celeriac purée, purple sprouting broccoli and crispy sage (ve)
<i>Desserts</i>	Black forest sundae Spiced plums and almonds crumble, selection of creams Chocolate délice with crème fraîche and honeycomb

## MENU 2 CHRISTMAS £35

<i>Starters</i>	Chicken liver and foie gras parfait, celeriac rémoulade and brioche Citrus and dill cured Scottish salmon, mulled wine jelly, pickled fennel and horseradish Twice baked cheddar soufflé (v)
<i>Mains</i>	Turkey & co Pan fried hake, cauliflower purée, wilted spinach with pine nuts, raisins and capers dressing Squash risotto, slow cooked red onions, crispy sage and pumpkin seeds (ve)
<i>Desserts</i>	Christmas pudding with brandy cream Black forest sundae Marathon pudding and vanilla

## MENU 3 FEASTING TO SHARE £37.50 (min. 10 people)

<i>Starters</i>	Atlantic crevettes with mayonnaise Game and pork terrine, beetroot and orange chutney with toasted sourdough Twice baked cheddar soufflé (v)
<i>Mains</i>	Roasted brown turkey with all the trimmings Crown prince squash, lentils and nuts loaf (ve) Dressed Scottish salmon Baby gem, ham hock, apple and shallot salad
<i>Desserts</i>	Toffee, apple and pecan crumble with selection of creams Christmas pudding with brandy cream Mince pies

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill.  
Allergens? - Please ask your server. For vegetarian options please see (v) / vegan (ve)

# CHRISTMAS FEASTING

## *Party Size*

Our largest table size sat as one group is for 15 people. For bookings over 12 we need one weeks notice.

## *Menus*

Our menus are designed with simplicity in mind. Christmas Day needs to be pre-ordered.

## *Wine*

Pre-ordering wine - Please give us 2 weeks in advance. Unfortunately, we do not allow corkage.

## *Increases/Decreases*

If you pre-order your food & the party decreases within 48 hours notice the full charge any food ordered may need to be charged on your final bill. If your party increases in numbers, we will try our best to accommodate your request from your chosen menu, if not a suitable replacement from our kitchens will be found.

## *Cancellations*

A party can be cancelled up to 7 days beforehand – Unfortunately, if your party cancels within 7 days a charge of £50 pp will be made.

## *Confirmation*

Please let us have a signed copy of the terms and conditions below and then you're confirmed. A valid credit or debit card is also required to confirm the booking please call us on 01608 659393 to secure your booking. We use SWIPE.

For Christmas Day bookings full payment of food is requested by December 1st.

## *Your final bill*

Your bill needs to be settled on Christmas Day.

## *Customer's signature*

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## *Date*

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*Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill.*

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