



Christmas

at The Chequers at Crowle
2024



Tel: 01905 381772 | www.thechequersatcrowle.com



Christmas Party Menu

Available from 27th November, until 24th December 2024.

MENU SUBJECT TO CHANGE



Starters

Tomato & rosemary soup (V) | Cheddar croûte

Chicken liver parfait | Red onion marmalade, toasted brioche

Honey & walnut baked Camembert (V) | Spiced pear chutney, crusty baguette

Pork croquette | Celeriac remoulade, apple gel

Brixham crab cakes | Clementine & cucumber salad,
Bloody Mary mayo, black sesame seeds



Mains

Braised blade of beef | Roast garlic & smoked bacon mashed potato, kale, parsnip crisps

Roast free-range chicken breast | Leek & potato dauphinoise,
fine green beans, pork & chestnut stuffing, gravy

Slow-cooked pork belly | Rösti potato, glazed carrot,
braised red cabbage, cider cream sauce

Wild mushroom Wellington (VG) | Roasted winter roots, kale, tarragon sauce

Pan fried fillet of cod | Saffron orzo, samphire, shellfish bisque

Extras to share - £5 each

Sautéed sprouts, greens + crispy bacon | **Braised red cabbage (V)**
Roasted winter roots (VG) | **Pigs in blankets**



Desserts

Tiramisu cheesecake pot

Warm ginger cake (V) | Home-churned malt ice cream, toffee sauce

Dark chocolate marquise (V) | Home-churned Morello cherry ice cream, brandy snap

Mincemeat & almond tart | Clotted cream, brandy crème Anglaise

Home-churned Neapolitan ice cream (V) | Rossini wafer

2 Courses £32.5 / 3 Courses £37

(V) - VEGETARIAN | (VG) VEGAN | MORE VEGAN ALTERNATIVES AVAILABLE ON REQUEST

Please let us know if you suffer from any food allergies or dietary restrictions.
Our kitchen team prepares your food carefully, but we cannot guarantee allergen-free meals.
An optional service charge of 10% is added to parties of 8 or more.