

# The Chequers Inn

## Festive Menu

*Pre order only*

Freshly baked bread with pork and apple butter

*Wine pairing - Prosecco and Foxdenton slow gin*

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Jerusalem artichoke, winter truffle

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Hot smoked Wiltshire trout, parsnip drop scone

*Wine pairing - Chateau Pajzos Dry Furmint T 2016*

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Slow cooked oxtail suet pudding, beef tea

*Wine pairing - Cabernet Franc 2016*

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Hereford beef fillet, fondant potato, bordelaise sauce

*Wine pairing - Château Lesparre Graves de Vayres 2012*

or

Local bronze turkey cock-a-leekie pie, short crust pastry

*Wine pairing - Chardonnay Macon village*

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Winter spiced panna cotta

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Black treacle tart

*Clotted cream ice cream, macerated cherries*

*Pedro Ximenez Mira la Mar*

Five courses £36.00

Wine pairing for five courses £30

*A discretionary 10% service charge will be added on tables of 6 or more*

*All gratuities and service charge go directly to the staff*