

The Chequers Inn
New Years Eve Celebration 2018

White almond gaspacho

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Foie gras and liquorice macaroon

Pairing with: Docg Prosecco

Chequers Selection: Bollinger champagne special cuvee

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Black tempura oyster, horseradish snow

Pairing with: Macon Villages `Clos Condemine` R. Luquet 2017

Chequers selection: Chablis `Vieilles Vignes` Domaine Gautheron 2016

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Black treacle cured sea trout, Japanese black and white radish

Pairing with: Pinot Gris `Roaring Meg` Mt Difficulty 2016

Chequers selection: Pouligny Montrachet Jean Pascal 2013

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Home smoked ham hock and Isle of Wight black garlic tortelli

Pairing: Pinot noir Long Barn California 2016

Chequers selection: Rully Rouge `Chauchoux` Tete de Cuvee Dom. Belleville 201

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Highlands red deer, trompettes, white asparagus, truffle

Pairing with: Saurus Barrel fermented Malbec 2015

Chequers selection: Malbec The Blend Synthesis Finca Sopenia 2014

(only 6000 bottles produced)

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Yuzu sorbet, black sesame tuille

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Amedei black and white chocolate

Pairing; Chateau les Mingets Sauternes 2013

Chequers selection: Tokaji Aszu 2013 6 Pyttonyos

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7 Courses - £80 per person

With Classic wine pairing £35 supplement.

With Chequers selection £50 supplement

A discretionary 10% service will be added.

All gratuities and service charge go direct to the staff.