

LUNCH MENU

SUMMER

2019

FROM OUR SMORREBROD SELECTION

SOUP OF THE DAY.

Served with a hot cheese scone and butter.

6.50

GOATS CHEESE BRUSCHETTA

Grilled Goats Cheese with a cranberry and orange preserve on toasted sour dough bread

8.75

GIN HERRING.

Marinated herring in gin, served with cucumber salad, crushed black peppers and capers on rye bread.

9.50.

PYRAMID GREENLAND SHRIMPS

Greenland shrimps in a pyramid with mayonnaise, served on rye bread

9.75

HERRINGS TARTARE

Rough cut sherry herring mixed with herbs, capers, onions and egg yolk served on rye bread

10.00

THE BOSS'S FAVOURITE

Smoked Scottish salmon, topped with cream cheese, artichoke hearts and served on rye bread

10.75

AVOCADO AND TUNA TARTARE

Fresh Avocado topped out by chopped raw tuna with a soy sauce on rye bread

10.00

GRESSINGHAM DUCK & FIG TERRINE

served with fresh, Red onion rings pickled red cabbage and horseradish on rye bread

9.75

RED PEPPER AND ROSEMARY TARTLETS(V)

A spread of rosemary mixed with roasted red peppers, Sunflower seeds, lemon and cucumber and served with Salad leaves and balsamic dressing

9.50

SHOOTING STAR

Herring, smoked salmon, lumpfish caviar and Greenland shrimp served with remoulade sauce on rye bread

14.00

V. VEGETARIAN

FROM OUR HOT SMORREBROD SELECTION

HADDOCK AND MOZZARELLA FISH CAKES.

*Two homemade fishcakes served
with a remoulade sauce*

15.00

BAKED CRAB

*Fresh Crab meat mixed with grated parmesan cheese
and breadcrumbs and served with a remoulade sauce*

12.50

FRIKADELLAR.

*A perfect collection of Swedish beef and pork meatballs
with red cabbage served on rye bread*

10.75.

FRIED FILLET OF PLAICE "A SWEDE"

*Pan fried breadcrumbed fillet of plaice, garnished with
Greenland prawns, saute potatoes and remoulade sauce*

13.00

POACHED EGGS FLORENTINE(V)

*Two poached eggs served on English muffins
with baby spinach and hollandaise sauce*

9.75

BEEF PATTIES.

*Old Danish dish with fresh ground beef patties on buttered
Rye bread, pickled red cabbage, pan fried onions,
topped with a fried egg and saute potatoes*

13.00.

6 OZ FILLET STEAK

*Pan fried, served with grilled tomato, with
hollandaise or pepper sauce and saute potatoes*

21.50

SALADS

PRAWN CAESAR SALAD

*A green salad of romaine lettuce and croutons and North Atlantic
prawns dressed with lemon juice, olive oil, egg, Worcestershire
Parmesan cheese and black pepper.*

12.50.

WALDORF SALAD

*First presented at the Waldorf Astoria Hotel in
1893, this all-American Waldorf salad recipe
includes chopped apples, celery, grapes,
walnuts in a mayonnaise dressing.*

11.50

ON THE SIDE

Green or mixed salad with balsamic dressing.(V)
3.50

Buttered or Sauté Potatoes (V)
3.50

Spinach with Nutmeg.(V)
3.50

Fresh Seasonal Vegetable (V)
3.50

V. VEGETARIAN

PUDDINGS AND CHEESE

SPICED RUM BABA

Served with hot custard or cream

7.50.

TREACLE AND GINGER SPONGE (H)

Served with hot custard

6.50

APPLE & APRICOT CRUMBLE

Served with hot custard or cream.

6.50

PECAN PIE (H)

Served with hot custard or cream

6.50

MANGO AND PINEAPPLE PANNACOTTA

With cream

6.50.

TARTE AU CITRON

with cream

6.50

SUMMER PUDDING

Summer fruit pudding is a British dessert made of sliced white bread, layered in a bowl with fruit and fruit juice and left to soak overnight and turned out onto a plate.

6.50

NORFOLK DAIRY ICE CREAM

*Vanilla, Chocolate, Strawberry, Salted Caramel, Coffee,
Lemon or raspberry Sorbet*

6.50

NORFOLK DAIRY ADULT CORNET

Two scoops of your favourite ice cream in a danish cornet

3.50

A TRIO OF CHEESES

Brie, Stilton and mature Cheddar cheese, rye bread and grapes

9.75

Before ordering please speak to a member of our team if you have any food allergy or intolerance.

All prices are inclusive of VAT at the current rate

1066

at the Chequers

Restaurant; Bar and Shop

**Make a date in your diary
And make a reservation**

SUNDAY ROAST LUNCH

Served from 12.30 until 15.00. Hours

AFTERNOON TEA

There is nothing quite like a traditional English afternoon tea

Available every day

Price:

28.50 for two

Reservations required

DINNER

Every Thursday, Friday and Saturday

Our special fish & meat

menu, each week we search our suppliers for the best fish available

Serving from 18.30 until last orders at 20.30 hours

Reservations required

THE SHOP AT 1066 AT THE CHEQUERS

*We are pleased to inform you that we are now selling special sideboard and table top items supplied from **India Jane**.*

*We are also continuing our supply from **Ulster Weavers** and a broad selection from the local pottery and jewellery maker, as well as candles and greeting cards.*