

1066 at the Chequers

SUNDAY LUNCH

ONE COURSE 14.50/TWO COURSES 21.00/THREE COURSES 27.50
THESE PRICES INCLUDE VAT AT THE CURRENT RATE.

FIRST COURSE

HAM HOCK , PARSLEY AND MUSTARD TERRINE
SERVED WITH PRESERVE AND TOAST

SOUP OF THE DAY
SERVED WITH A HOT CHEESE SCONE AND BUTTER

GOATS CHEESE BRUSCHETTA
SERVED ON TOASTED SOUR DOUGH BREAD.

MAIN COURSE

ROAST OF THE DAY
WITH ROAST POTATOES AND SEASONAL VEGETABLES.

FRIKADELLAR
A PERFECT COLLECTION OF SWEDISH MEATBALLS
WITH RED CABBAGE AND SERVED ON TOASTED SOUR DOUGH BREAD

TAGLIATELLE ASPARAGUS
WITH A PESTO SAUCE AND FINISHED WITH WALNUTS AND BLACK OLIVES.

PUDDINGS

PEAR AND ALMOND FRANGIPANE TART
WITH DOUBLE CREAM OR HOT CUSTARD.

HOT FRUIT CRUMBLE
WITH DOUBLE CREAM OR HOT CUSTARD

TREACLE AND GINGER SPONGE PUDDING
WITH DOUBLE CREAM OR HOT. CUSTARD.

DAIRY ICE CREAM
VANILLA, CHOCOLATE, STRAWBERRY, COFFEE, SALTED CARAMEL

TEA AND OR FILTER COFFEE
2.50 EXTRA PER PERSON

BEFORE ORDERING PLEASE SPEAK TO. OUR MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES OR
INTOLERANCES.

NOT ALL INGREDIENTS ARE LISTED FOR EACH DISH, ALL ALLERGEN INFORMATION IS AVAILABLE ON
REQUEST