

Now is the time to book your

Christmas

treat with all the trimmings online at www.chequeredskipper.co.uk



- & chive oil. (V. GFA. VE)
- Pigs in blanket scotch egg with celeriac & apple remoulade & apple jelly.
 - Smoked salmon & crème fraîche tart, roasted maple beetroot. blood orange & bitter leaf salad.

Mains

- Roast ballontine of turkey, pistachio & pomegranate stuffing, roast sprouts, glazed tarragon carrot with beef dripping roast potatoes & yorkshire pudding. (GFA, DFA)
- Slow cooked treacle & ale featherblade of beef, parsnip pomme purée, parsnip crisps & buttered savoy cabbage. (DFA)
- · Fillet of plaice, crab bon bon, tenderstem broccoli with a caper & dill sauce. (P, GFA)
 - Celariac & wild mushroom pithivier, seasonal vegetable & potato terrine. (V, VE)

Desserts

- White chocolate & orange crème brûlèe with cardamom shortbread. (GFA)
 - · Christmas pudding with brandy sauce.
 - Lemon tart with thyme brittle & whipped cream.
 - Sticky toffee pudding with treacle sauce & vanilla ice cream.
 - Vegan pineapple upside down cake with coconut custard. (VE)

GFA = gluten free available. VE = vegan available. V = vegetarian. P = pescatarian. DFA = Dairy free available.

Pre-booking is essential. Please book early by calling 01832 273494 or email events@chequeredskipper.com or book online. Please note: a non-refundable deposit of £10 per person will be required when booking.

The Chequered Skipper, The Green, Ashton, near Oundle, Northants PE8 5LD