



The Chequers is a friendly, independent traditional village pub. Our Christmas menu is fresh and seasonal.

With 3 rotating real ales & a real cider on tap, 20+ gins, whiskeys, cocktails and a great alcohol free selection ... we have something for everyone.

We are full of festive cheer and will endeavour to make your Christmas party a night to remember!

Fowlmere is just off the A505, 7 miles south of Cambridge and just 2 miles from the Duxford Imperial War Museum & M11 junction 10.

THE CHEQUERS
HIGH STREET, FOWLMEERE,
SG8 7SR

Contact Jade or Alice

01763 209333

thechequersfowlmere@gmail.com

www.thechequersfowlmere.co.uk



EAT, DRINK & BE MERRY

Please note:

- The Christmas Party Menu is available for groups of 6 or more people, and must to be taken by the whole group.
- The Christmas Party Menu is **available Wednesday to Saturday**. It is not available on Sundays.
- A **£10 deposit per head** must be received at time of booking
- The Christmas Menu must be pre-ordered, and all pre-orders are due 1 week before the meal.

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CHRISTMAS PARTY MENU



Served 29th Nov - 23rd December 2023
Available 12-9pm, Wednesday - Saturday

CHOOSE THE CHEQUERS FOR YOUR CHRISTMAS MEAL THIS YEAR

TO START:

Parsnip & sage soup, parmesan croutons & truffle oil

Potted brisket of Thriplow beef, crisp bread & horseradish

Baked goats cheese, beetroot, rocket & walnut

Beetroot cured gravadlax, crisp bread, horseradish crème fraîche, mixed leaves, cucumber & capers

TO FOLLOW:

Roast British Turkey, duck fat roast potatoes, chestnut stuffing, honey roast parsnip & carrot, Brussel sprouts, pigs in blankets, sage & onion Yorkshire pudding & red wine jus

Pan fried fillet of line caught fish, roast new potatoes, wild mushroom, roast celeriac, shallot, caper, white wine & herb cream

Spiced roasted cauliflower, new potatoes, mixed beans, spinach, radish & toasted almonds

The Chequers' home grown Berkshire pork sausages, spring onion mash, honey roast carrot & parsnip, baked apple & red wine jus

7oz fillet of beef, *served medium rare*, roast tomato, field mushroom, beef dripping chips, dressed leaves & red wine jus (*£6.50 supplement*)

TO FINISH:

Dark chocolate brownie, warm chocolate sauce, honeycomb crumb & cornflake ice cream

Ginger sticky toffee pudding, warm toffee sauce, vanilla ice cream

Bramley apple & cinnamon crumble, warm custard

Three scoops of Artisan ice cream

Selection of British cheese, salted lavosh, spiced apple chutney (*£4.50 supplement*)

£29 for 2 courses £35 for 3 courses

All dietary requirements must be stated at the time of booking. Please ask for details regarding gluten & dairy free options.

YOUR BOOKING FORM

PLEASE INDICATE HOW MANY PEOPLE HAVE SELECTED EACH DISH

TO START:

- Soup
- Potted Beef
- Gravadlax
- Goats Cheese

TO FOLLOW:

- Roast Turkey
- Fish
- Cauliflower
- Sausage & Mash
- Fillet Steak (*£6.50 supplement*)

TO FINISH:

- Chocolate Brownie
- Sticky Toffee
- Crumble
- Ice Cream
- Cheese (*£4.50 supplement*)

Number of guests choosing 2 courses?

Number of guests choosing 3 courses?

Dietary requirements or allergies: