



**THE CHEQUERS**  
**The Chequers Inn Slaughtam**  
**Christmas Day 2011**

Glass of Champagne (Obviously, it's Christmas!)

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White Onion Soup, Truffle Oil, Home-Made Brown Loaf

Seared Foie Gras, Wild Mushrooms, Toasted Brioche

Seared Scallops, Hand Made Black Pudding, Piccalilli

Plum Tomato & Courgette Presse, Black Olive Tapenade, Goats Cheese &  
Red Amarenth Salad

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'Downsview' Lemon Sorbet ( a little palate cleanser!)

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Butter Roast Sussex Turkey, Traditional Garnish, Bread Sauce & Cranberry Gravy

Baked Lemon Sole Fillet, Creamed Potato,, Saute Tiger Prawns, Crispy Savoy Cabbage,  
Tanqueray Cream

Pan Seared Goose Breast, Truffle Mash, Caralmelized Red Cabbage, Spinach Puree,  
Deep Fried Foie Gras

Home-Made Mixed Nut loaf w/ Brie & Apple, Traditional Garnish,  
Bread Sauce, Cranberry Gravy

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Traditional Christmas Pudding, Brandy Cream

Chocolate & Ameretto Pots, Pistachio Cream

Plate of Fine Sussex Cheeses, Quince Jelly & Oatcakes

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Coffee & Home-Made Mint Infused Chocolate Truffles  
(No After Eights here!)

**£65 per head** (£20 for little ones)

All Prices are inclusive of the extortionate 20% VAT!

The Chequers, The Green, Slaughtam, Haywards Heath, West Sussex, RH17 6 AQ

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