



the  
**CHEQUERED SKIPPER**

**FESTIVE MENU 2018**

**2 COURSES £24.95 OR 3 COURSES £29.95**

**ON THE TABLE**

ARTISAN BREAD ROLL, OLIVE OIL & BALSAMIC GLAZE

**STARTERS**

**SWEET POTATO, CARROT & GINGER SOUP**  
FINISHED WITH SOURED CREAM & SMOKED PIMENTON

**ASIAN CRAB, CRAYFISH & AVOCADO COCKTAIL**  
SERVED WITH CUCUMBER RIBBONS, SLICED ROMAINE LETTUCE, PLUM TOMATO & CHARRED SESAME SEEDS. DRESSED WITH A LIME, CORIANDER & COCONUT MILK DRESSING

**HONEYED BEETROOT & SMOKED WOOD PIGEON SALAD**  
MARINATED IN PORT, SERVED WITH A BABY LEAF SALAD, OLIVE OIL & GARLIC SOURDOUGH CROUTONS, DICED BEETROOT & SMOKED PANCETTA, DRIZZLED WITH LOCAL HONEY

**SUNDRIED TOMATO TAPENADE BRUSCHETTA**  
TOPPED WITH FRESH THYME, BASIL LEAVES, ROAST CHERRY VINE TOMATOES & TOASTED PINE NUTS, SCATTERED WITH ROCKET & FINISHED WITH A BALSAMIC DRESSING (V)

**MAINS**

**ROLLED BEEF BRISKET SLOW-COOKED IN RED BORDEAUX WINE**  
SERVED WITH CONFIT OF WILD MUSHROOMS, TRUFFLE BUTTER FONDANT POTATO & A RED WINE & BEEF JUS

**NORFOLK BRONZE ROAST TURKEY BREAST**  
SERVED WITH LINCOLNSHIRE CHIPOLATA WRAPPED IN SMOKED STREAKY BACON, ROAST CHESTNUT, SAGE AND SAUSAGE MEAT STUFFING, GOOSE FAT ROAST POTATOES, GRAN MARNIER CRANBERRY SAUCE & A RICH TURKEY GRAVY

**PAN-SEARED RED TUNA STEAK**  
MARINATED IN ORANGE ZEST, SERVED WITH SAUCE VIERGE & AN OVEN ROASTED CAKE OF CRUSHED BABY NEW POTATOES, SHALLOTS, CORNICHON, CAPERS & PARSLEY, GARNISHED WITH WATERCRESS

**CHESTNUT MUSHROOM, LENTIL & ROOT VEGETABLE WELLINGTON**  
PARSNIP, TURNIP, SWEDE, CELERIAC & BUTTERNUT SQUASH ENCASED IN A FLAKY PUFF PASTRY SHELL, SERVED WITH A RICH SOYA CREAM & MADEIRA SAUCE & BABY NEW POTATOES DRESSED WITH CHIVES, SEA SALT & EXTRA VIRGIN OLIVE OIL (V)

**ALL SERVED WITH CHANTENAY CARROTS, TENDERSTEM BROCCOLI  
& BRAISED RED CABBAGE**

(V) VEGAN



# the CHEQUERED SKIPPER

## DESSERTS

### **BELGIAN CHOCOLATE & PRALINE TART**

TOPPED WITH CHOPPED HAZELNUTS, CRUSHED GINGERBREAD & CRÈME FRAICHE

### **COGNAC INFUSED CRÈME BRULEE**

SERVED WITH ALMOND SHORTBREAD DIPPED IN DARK COLUMBIAN CHOCOLATE

### **INDIVIDUAL CHRISTMAS PUDDING**

SERVED WITH VANILLA ICE CREAM & BRANDY SAUCE

### **WINTER BERRY COMPOTE WITH TOASTED GRANOLA**

FESTIVELY SPICED BLACKBERRY, RASPBERRY & BLUEBERRY COMPOTE, TOPPED WITH GRANOLA,  
SALTED CARAMEL BRITTLE & SOYA VANILLA ICE CREAM (V)

### **SKIPPER CHEESE BOARD**

(ADDITIONAL £2.50)

SERVED WITH LINCOLNSHIRE POACHER, CAMEMBERT, GORGONZOLA, APPLE, CELERY,  
GRAPES, CRACKERS, BUTTER & RED ONION CHUTNEY

## TO FINISH

### **TEA OR COFFEE**

WITH MINT CHOCOLATES

PLEASE TALK TO A MEMBER OF STAFF REGARDING ANY DIETARY REQUIREMENTS

Ashton, Oundle, Peterborough PE8 5LD.

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