

# THE CHEQUERS

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## FEAST MENU

The feast menu is served on large plates and in huge pots for sharing and feasting. All the food comes from our amazing suppliers, some is organic, some is not but mostly it is local and seasonal and is cooked by Antony and The Chequers talented team of chefs.

*Usually we do a minimum of 10 people but we can do any of the below for less people but prices may vary.*

### STARTERS

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A selection of Hors D' Oeuvres served in large bowls & plates down the centre of the table

Plate of Cured Meats	£8
Houmous	£4
Slow Baked Cherry Tomatoes, Goats Cheese & Mint	£7
Bread Bowl	£6
Olives	£5
Cheese Selection	£8
Nuts	£3
½ Pint of North Atlantic Prawns (In The Shell)	£6
Colchester Rock Oysters	£2 each
½ Pint of Devilled Whitebait	£6

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Three salads served down the table as a starter for every guest

Chicory, Pear and Neal's Yard Harborne Blue

Trev Beadle Ham Hock, Chicory, Green Bean & Dijon Mustard

Baby Gem, Anchovy & Smoked Pancetta

£6 PER PERSON

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Fruits de Mer served down the middle of the table crushed ice

Atlantic Prawns

Coln Valley Smoked Salmon

Soused Herrings

River Fowey Rock Oysters or Helford Native Oysters (dependent on season)

Garnish of Bread, Mayonnaise, Shallot vinegar

£10 PER PERSON

*\*Supplement charge of £12 per person for crab and langoustine and £18 for half a lobster*

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## Charcuterie Boards

Choose Your Own Cured Meats & Terrines, All Served With Celeriac Remoulade, Cornichons and Breads

£9 PER PERSON

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## MAIN COURSES



Large Pie Dishes to be put down the table and shared between [8 people], a choice of:

Rabbit, Crayfish & Chervil Pie

Butts Farm Steak and Ale pie

Butts Farm Ham Hock, Leek, Neal's Yard Double Gloucester Pie

Great Farm Chicken, Wild Mushroom and Fresh Tarragon Pie

Butts Farm Steak and Kidney Pie

*£10 per person*

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Whole Roast Great Farm Chicken, with either

Bread Sauce, Pigs in Blankets, Roast Potatoes, Buttered Greens and Gravy OR

French Fries, Watercress Salad and Mayonnaise

*£17 per person*

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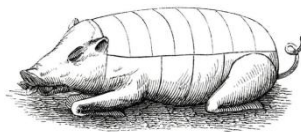
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Hot, steaming pots of Fish Stew with Fowey Mussels, Salt Cod, Cornish Salt Ling or Pollock, Gurnard, Whole Crevettes with Gruyere, Rouille, Croutons

*£19 per person*

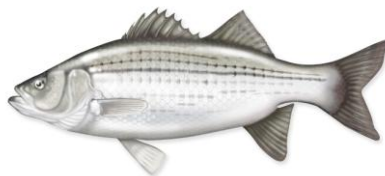
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Whole Roasted Butts Farm Suckling Pig, Sage and Onion Stuffing, Apple Sauce, Buttered Greens, Roast or New Potatoes

*£25 per person*

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Whole Baked Sea Bass, Tomatoes, Anchovies & Garlic with Your Choice of Potatoes

*£20 per person*

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Seven Hour Slow Cooked Shoulder of Macaroni Farm Organic Lamb, Gratin Dauphinoise Potatoes, Salsa Verde

*£26 per head (each shoulder feeds 5 people)*

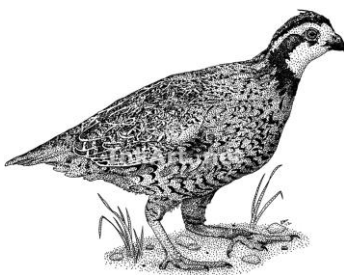
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Whole Roast Rib of Butts Farm Beef, with either  
Bearnaise Sauce, French Fries, Watercress Salad, Grilled Tomatoes OR  
Yorkshire Pudding, Roast Potatoes, Buttered Greens and Red Wine Gravy

*£28 per person*

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Whole Roasted Quails with Butter Bean, Leek &  
Cauliflower Salad or Classic Roast Garnish

*£16 per person*

*Vegetarian Option available by request, individual vegetarians will be offered an option on the evening.*

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## PUDDINGS

Choose one of the puddings below to serve down the centre of the table



Apple & Blackberry cobbler



Plum Crumble



Pear & Almond Tart



Peach Melba



Raspberry Pavlova



Homemade Delicious Ice Cream with Melted Chocolate or Affrogato Sauce



Apple Pie



Bread and Butter Pudding



Angel Pie



Doughnuts with Hot Chocolate and Whipped Cream



Knickerbocker Glory or Peach Melba



Chocolate Balthazar (Scrumptious! We can't really describe it but our signature desert is flourless, very cholately and unbelievably delicious)



Black Forest Gateaux



A selection of Neal's Yard Cheeses (£7 - £12)

*£6 per person*