



Christmas

AT THE CHEQUERS

2026



Christmas Day Menu

Appetiser

Truffle, Chestnut & Wild Mushroom Arancini

Cranberry gel and crispy sage (v) (ve) (gf) (df)

Starters

Smoked Duck Breast

Celeriac rémoulade, spiced plum, charred chicory and candied Brazil nuts (gf) (df)

Beetroot-Cured Trout

Horseradish crème fraîche, compressed cucumber, dill oil and rye crisp (gfo)

Roasted Cauliflower & Truffle Parfait

Pear & celery relish, charred chicory, candied Brazil nuts and celery leaf oil (v) (ve) (gf) (df)

Palate Cleanser

Clementine, Apple & Ginger Presse

Rosemary, sparkling wine and a spiced orange wafer (v) (ve) (gfo) (df)

Mains

Norfolk Bronze Turkey

Roast bronze turkey, rosemary & garlic roast potatoes, honey glazed parsnips, roasted carrot puree, sautéed maple & bacon sprouts, red wine braised red cabbage, butchers sausage meat & cranberry stuffing, a pig in blanket, seasonal greens, cauliflower cheese and a Yorkshire pudding (gfo) (dfo)

Venison Loin Wellington

Garlic & thyme parmentier potatoes, braised red cabbage, sautéed Brussels sprouts, celeriac purée, blackberry & port jus and pickled blackberries

Roasted Halibut Fillet

Hasselback potatoes, Jerusalem artichoke purée, crispy Jerusalem artichokes, buttered kale, clams and Champagne & chive velouté (gf) (df)

Celeriac, Kale & Truffle Pithivier

Celeriac purée, glazed baby carrots, pickled walnut, red wine gravy and crispy kale (ve)

Desserts

Traditional Christmas Pudding

Brandy custard, rum-soaked raisins and candied orange (v) (veo) (gf) (dfo)

Dark Chocolate & Blood Orange Delice

Hazelnut praline, chocolate crumb and blood orange sorbet (v) (ve) (gf) (df)

Caramelised Pear & Almond Frangipane

Mulled-wine poached pear, vanilla ice cream and toasted almonds (v)

Passion Fruit & Champagne Pavlova

Rum-roasted pineapple, coconut crèmeux and passion fruit sorbet (v) (gf)

£99
Per Person

£39.95
PP Under 12's

£14.95
PP Under 5's

A £25 non-refundable deposit will be taken per person at the time of booking. Pre-orders and full payment will be taken on December 1st.

BOOK NOW





Festive Menu

Starters

Pressed Ham Hock, Smoked Chicken & Pistachio Terrine

Spiced plum relish, crispy chicken skin, toasted brioche, celery leaf oil

Gin-Cured Salmon

Beetroot, horseradish crème fraîche, pickled cucumber, dill oil, rye crisp (gfo)

Crispy Braised Beef Croquette

Caramelised onion purée, truffle mayonnaise, pickled red onion rings, red wine jus (gf)

Salt-Baked Beetroot Tartare

Charred chicory, pear & celery relish, candied Brazil nuts, smoked almond cream, parsley oil (v) (ve) (gf) (df)

Mains

Norfolk Bronze Turkey

Duck fat roast potatoes, honey glazed parsnips, roasted carrot puree, sautéed maple and bacon sprouts, rich red wine braised red cabbage, butchers sausage meat & cranberry stuffing, pig in blanket and seasonal greens (gf) (df)

Slow-Braised Feather Blade of Beef

Horseradish potato pavé, roast celery, buttered kale, bourguignon-glazed shallot, bone marrow crumb, red wine & thyme jus (gf)

Roasted Cod Loin

Hasselback potatoes, Jerusalem artichoke purée, crispy Jerusalem artichokes, buttered kale, clams, clam & chive velouté, dill oil (gf)

Crispy Confit Duck Leg

Sprout, chestnut & smoked bacon fried rice, charred chicory, spiced plum veloute, sesame, crispy kale (gf) (df)

Celeriac, Kale & Truffle Pithivier

Celeriac purée, glazed baby carrots, pickled walnut, red wine gravy, crispy kale (ve)

Venison Loin Wellington

Garlic & thyme parmentier potatoes, braised red cabbage, sautéed Brussels sprouts, celeriac purée, blackberry & port jus, pickled blackberries +£7

Desserts

Homemade Christmas Pudding

Brandy custard, rum-soaked raisins, candied orange (v) (gf) (dfo)

Dark Chocolate & Orange Delice

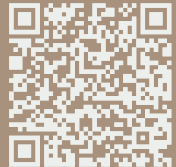
Hazelnut praline, chocolate crumb, blood orange sorbet (ve) (gfo) (df)

Caramelised Pear & Almond Frangipane

Mulled-wine poached pear, vanilla ice cream, toasted almonds (v)

Passion Fruit Crème Brûlée

Coconut shortbread, rum-roasted pineapple, passion fruit sorbet (v) (gfo)



BOOK NOW

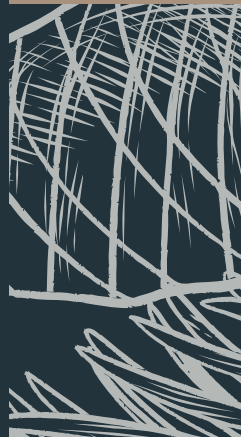
£29.⁹⁵

for 2 Courses

£34.⁹⁵

for 2 Courses

For tables of 8 or more a £10 non-refundable deposit will be taken at the time of booking



Our Festive Menu is available from 23rd November until 24th December, alongside our regular menu. It will also be offered on Boxing Day and New Year's Day. For tables of 8 or more a £10 pp non-refundable deposit will be taken at the time of booking, and a pre-order is required. Please email us to book for tables of this size.



BOOK NOW

£19.⁹⁵

per person,
minimum of 15
people

A £10 non-refundable
deposit per person will
be taken at the time of
booking with the balance
paid 7 days in advance.
To book please email
the pub.

Festive Buffet

Selection of seasonal sandwiches including: (gfo) (dfo)

- Turkey & Stuffing with Cranberry Sauce (df)
- Roasted Red Pepper Hummus & Beetroot (v) (ve) (df)
 - Prawn Marie Rose
 - Brie & Cranberry (v)

Roast new potatoes, drizzled in sour cream & chives (v) (gf)

Pigs in Blankets, honey & mustard glaze (gf) (df)

Chestnut, Sage and Mushroom Rolls (v) (ve) (df)

Warm Pork & Cranberry Sausage Rolls

Lemon & Pepper Glazed Chicken Wings (gf) (df)

Roast Parsnip and Cumin Bhaji's, spiced yoghurt (v) (ve) (gf) (df)

Panko Coated King Prawns, sweet chilli dip (gf) (df)

Spiced Short Bread (v) (ve) (gf) (df)

Ginger & Cinnamon Festive Cupcakes

Cranberry and Dark Chocolate Flapjacks (v) (ve) (gf) (df)

Available Monday 23rd November - Thursday 24th December.

Festive OPENING TIMES

CHRISTMAS EVE

Open from 12pm | Food served until 8pm

CHRISTMAS DAY

Open from 12pm | Food served until 3pm (Bookings only)

BOXING DAY

Open from 12pm | Food served until 6pm

NEW YEAR'S EVE

Open from 12pm | Food served until 8pm

NEW YEAR'S DAY

Open from 12pm | Food served until 6pm

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