

Toin us for CHRISTMAS

AT THE CHEQUERS

2025



Join us for THE FESTIVE PERIOD...

...and don't forget about BOXING DAY & NEW YEARS DAY

Join us for a set menu served between 12pm-6pm. Enjoy 2 courses for £29.95 or 3 courses for £34.95. Book now through our website or email: pub@thechequershainford.co.uk

Keep up to date

with what's happening at The Chequers over the festive period via our website and social media:

- www.thechequershainford.co.uk
 - The Chequers, Hainford
 - thechequershainford



Host Your Event With Us

Looking to host a private celebration? Book The Barn at The Chequers for a space to celebrate the festive season with friends, family or work colleagues. The Barn has its own bar, festive decorations and dedicated staff for your celebration. Fancy making more of an event? We can organise DJs, entertainment and more.

Book now by emailing pub@thechequershainford.co.uk

A £100 deposit will be taken at the time of booking. Please note, menus are subject to change.

Festive Buffet

Our festive menu and buffet are available from 24th November until 24th December as well as our regular menu. The festive menu will also be offered on Boxing Day and New Year's Day. Book online or email us: pub@thechequershainford.co.uk

Selection of Seasonal Sandwiches including: (GFO) (DFO)

- Turkey and stuffing with cranberry sauce (DF)
- Roasted red pepper, hummus and beetroot (V) (VE) (DF)
- Smoked salmon, cream cheese and cucumber
- Brie and 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
Chilli and Lime Glazed Chicken Wings (GF) (DF)
Roast Parsnip and Cumin Bhaji's, spiced yoghurt (GF) (DF) (V) (VE)
Panko Coated King Prawns, sweet chilli dip (GF) (DF)
Spiced Short Bread (GF) (DF) (V) (VE)
Ginger & Cinnamon Festive Cupcakes
Mince Pies
Cranberry and White Chocolate Flapjack (GF) (V)

£18.95 PER PERSON, MINIMUM OF 15 PEOPLE



Festive Menu



Starters

Seared King Scallops (GF) (DF)

Crispy prosciutto, curried carrot puree, toasted hazelnuts

Norfolk Game Terrine (GFO) (DF)

Spiced pear chutney, toasted brioche, crushed walnuts, micro herbs

Roast Butternut Squash Velouté (GF) (DF) (V) (VE)

Maple toasted seeds, truffle oil, sage croutons

Wild Mushroom & Blue Cheese Tartlet (v)

Shallots and thyme, Binham blue, balsamic reduction, micro herbs

Mains

Norfolk Bronze Turkey (GF) (DF)

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

Norfolk Guinea Fowl Supreme (GF) (DF)

Truffled pomme puree, butternut puree, braised sprouts, Sloe gin & redcurrant jus

Slow Braised Venison (DF)

Puy lentil & chestnut ragout, buttered winter greens, rosemary dumplings

Baked Whole Plaice (GF) (DF)

Saffron potato fondant, roasted baby fennel, samphire dill & caper hollandaise

Pan Seared Beef Rump Cap

Garlic & thyme potato gratin, glazed Chantenay, carrots & baby root vegetables, red wine & bone marrow glaze

Roasted Beetroot Wellington (DF) (V) (VE)

Wild mushroom duxelle, new potatoes, winter greens, walnut & lemon cream sauce

Desserts

Homemade Christmas Pudding (GF) (DFO) (V) (VEO)

Brandy crème anglaise, rum soaked glacier cherries

Chocolate & Orange Delice (GF) (V)

Candied peel, pistachio crumb

Warm Plum & Port Compote (GF) (DF) (V) (VE)

Whipped coconut & vanilla cream, almond shortbread

Honey & Rosemary Panna Cotta (GF) (DF)

Honeycomb, shards, lavender syrup

2 COURSES FOR £29.95 | 3 COURSES £34.95

For tables of 8 or more a £10 non-refundable deposit per person will be taken at the time of booking and a pre-order will be required.



SCAN TO BOOK





SCAN TO BOOK

£95 £39.95

Per Person Under 12s

£14,95

Under 5s



Christmas Day Menu

Homemade Seasonal Focaccia, Norfolk Crunch Rolls, Flavoured Butters, oils & balsamic (GFO) (OFO) (NO (NEO)

Starters

Gin & Beetroot Cured Salmon

Pickled cucumber ribbons, horseradish cream, homegrown herb oil, beetroot tuille (GF)(DFO)

Smoked Duck Breast

Micro herb salad, toasted walnuts, blackberry and juniper gel (GF) (DF)

Winter Root Vegetable Terrine

Rocket and walnut salad, cranberry & balsamic reduction, pumpkin seed brittle (GF) (DF) (V) (VE)

Oppetiser

Butternut & Ginger Soup

Coconut cream, toasted pumpkin seeds (GF) (DF) (V) (VE)

Intermezzo

Prosecco Sorbet (GF) (DF) (V) (VE)

Mains

Norfolk Bronze Turkey

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

Homemade Nut Roast

Rosemary and garlic roast potatoes, herby parsnip & carrot batons, sautéed sprouts, braised red cabbage, and seasonal greens (GE) (OE) (VE)

Venison Wellington

Wild mushroom and celeriac fricassee, duchess potatoe, dark chocolate and port jus

Pan Roasted Sea Bream Fillet

Champagne & caper cream sauce, buttered kale, fondant potato (GF) (DFO)

Beetroot Wellington

Wild mushroom duxelle, new potatoes, winter greens, walnut & lemon cream sauce $_{(DE)}(V)$

Desserts

Homemade Christmas Pudding

Brandy crème anglaise, rum soaked glacier cherries (GF) (DFO) (V) (VEO)

Mulled Wine Trifle

Mulled wine jelly, raspberry compote, crème pâtissière, whipped cream and almond sponge (v) (vE) (GE) (DE)

White Chocolate and Cranberry Cheesecake

Pistachio praline, cranberry gel, raspberry shard (GF)

A £25 non-refundable deposit will be taken per person at the time of booking. Pre-orders and full payment will be taken on 1st December. To book please contact pub@thechequershainford.co.uk. Please note, menus are subject to change.



Festive Opening Times

Christmas Eve

Food served 12pm-8pm

Christmas Day

Food served 12pm-6pm (bookings only)

Boxing Day

Food served 12pm-6pm

New Year's Eve

Food served 12pm-8pm

New Year's Day

Food served 12pm-6pm

The Chequers, 10 Stratton Road, Hainford, Norfolk NR10 3AY t: 01603 559599 e: pub@thechequershainford.co.uk w: thechequershainford.co.uk



@thechequershainford

