



# The Chequers Valentines Menu 2019



## STARTERS

Leek & Watercress Soup with Blue Cheese Croutons  
Chicken Liver Parfait with Toasted brioche & red onion marmalade  
Oriental Spiced Crab Croquette with scorched mango, rice noodles and  
Miso Dressing  
Baked camembert cheese with crudités [for 2 people sharing]

## MAINS

Flat iron steak, dauphinoise potatoes, red cabbage, roasted carrots, local  
greens, red wine and bearnaise sauce {for 2 people sharing}  
Butternut squash, leek and mozzarella Pithivier, carrot puree and glazed  
onions  
Ballotine of chicken with Isle of Wight mushrooms, sweet potato, local  
kale and chicken sauce  
Fish pie, including king prawns, scallops, creamy potato served with  
tender stem and fine beans {for 2 people sharing}

## DESSERTS

Chocolate and tia maria mousse, home-made honeycomb  
Passionfruit meringue pie, toasted meringue and dark chocolate sauce  
Sticky Toffee Pudding with Caramel Sauce and vanilla ice Cream  
Selection of Isle of Wight cheeses, oatie biscuits, apple, grapes

**Three courses only £30 per person including**

**Coffee and homemade truffles**

