

The Chequers Brasserie

Cookham Dean



Mothers Day 14th March 2010

First Course

Minestrone Soup with a Parmesan Croute.

Oak Smoked Salmon with, Mixed Cress Salad, Julienne Cucumber and a Horseradish Cream.

Isle of Shauna Moules Mariniere.

Lightly Spiced Potted Shrimp.

Duck Liver Pate, Toasted Walnut Bread and Cumberland Sauce.

Red Onion Marmalade and Wild Mushroom Puff Pastry Tart Glazed with Exmoor Blue.

Crispy Duck Caesar Salad.

Main Course

Fillet of Salmon with Asparagus Spears a Bobbin of Linguini and a Citrus Butter Sauce.

Roast Ribeye of Beef with a Yorkshire pudding, Honey Roast Parsnips & Carrots, Braised Savoy Cabbage, Roast Potatoes and Gravy.

Lasagne of Wild Mushrooms, Wilted Spinach, Plum Tomatoes and Cashel Blue with a Tomato Sauce and Pesto.

Seared Calves Liver and Smoked Bacon with Caramelized Onions, Mash Potato, Red Wine Jus.

Cornfed Chicken Breast Stuffed with Brie and Wrapped in Panchetta with a Fondant Potato, Wild Mushroom and a Shallot Jus.

Roast Loin of Norfolk Pork with Honey Roast Parsnips & Carrots, Braised Savoy Cabbage, Roast Potatoes, Gravy, Crackling and Apple Sauce.

Desserts

Sticky Toffee Pudding with Vanilla Bean Ice Cream.

Passionfruit and White Chocolate Trifle.

Cambridge Burnt Cream.

Chocolate Brownie with Pistachio Ice Cream.

English Cheeses, Water Biscuits, Chutney and Grapes.



Our bottled Sparking or Still is One water– It Saves Lives by supporting unique PlayPump® water systems in Africa providing free, clean water.

29.95 Per Person
One Choice From Each Course.

www.chequersbrasserie.co.uk