



MAKE THE
FESTIVE SEASON
SPARKLE

*Let us spoil you with a selection of
indulgent treats and divine tipples*

THE
EXCHEQUER
PUB & DINING



LET THE FESTIVE FEASTING BEGIN!

We simply can't get enough of the delightful festive feast that our brilliant chefs have been passionately preparing for you.

We've hand-picked the best sustainable British suppliers to ensure we can trace everything on your plate back to its place of origin.

We've tried, tasted, then tasted again, every crumb of this year's festive offer and we're not just saying it but seriously, it's going to knock your (& Santa's) Christmas socks off.

This season, we want to help you celebrate in sparkling style, with a range of offers for everyone, from parties to family dining, and everything in between!

Raising a glass of fizz and festive cheer to Christmas and the New Year to all friends of The Exchequer.

A LITTLE SOMETHING EXTRA

Enjoy three courses for the price of two when your table dines from our 2 and 3 course festive menu, available for all bookings between 21st November and 5th December.*

*Terms & Conditions Apply





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FESTIVE MENU

Available to book from 21st November to 30th December
(excluding Christmas Day), please enquire for availability in January.

2 COURSES £30.95 3 COURSES £38.95



TO START

Cauliflower velouté, Jerusalem artichoke crisps, freshly grated Parmesan & chive *v *gf*

Duck liver parfait, truffle cream, confit onion purée, toasted brioche **gf*

Potted maple cured Chalk Stream trout, horseradish crème fraîche, dill pickle & smoked caviar **gf*

Twice baked cheddar soufflé, crispy leeks, truffled mornay *v*

Pan seared king scallops, pumpkin purée, confit new potatoes, crispy capers and sage *gf* - £5 supplement

MAIN EVENT

Worcestershire free range turkey ballotine, confit leg bon bon, duck fat roasted potatoes, charred sprouts, roasted roots, pigs in blanket, rich turkey gravy **gf*

8-hour slow braised shoulder of beef bourguignon, beef fat carrots, horseradish potato *gf*

Winter mushroom risotto, porcini crumb, baby watercress, freshly grated Parmesan **ve gf*

Miso cod, fermented pepper mash, long stem broccoli, nasturtium leaf *gf*

Whole baked Cornish sole, wild mushroom butter sauce, new potatoes and chive *gf* - £8 supplement

Venison haunch Rossini, duck pâté croûte, truffle butter & Madeira jus, buttered mash and greens **gf* - £8 supplement

PERFECT SIDES

Cauliflower cheese to share, rich mornay sauce - £7.50 supplement

Pigs in blankets - £4.50 supplement

Mulled wine braised red cabbage *ve gf* - £4.50 supplement

DESSERT

Traditional Christmas pudding, brandy butter **gf *ve*

Craquelin choux bun, chocolate crémeux, dulce de leche gelato, honeycomb, cocoa nibs *v*

Glazed lemon tart, blackberry sorbet, biscuit crumb *v*

English sparkling wine and cherry trifle, English custard, vanilla and kirsch

Seasonal Cheese: Cornish brie, mince pie, onion purée, fig and sultana toast *v *gf*

TO FINISH

Warm mini mince pies *v*

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request.

SIGNATURE EXPERIENCE

Arrive to a beautifully dressed festive table before taking your seat to enjoy a welcome glass of fizz and canapés followed by our 3 course festive menu with all the trimmings.

£55



CANAPÉS

Dry aged roast beef, horseradish crème fraîche **gf*

Whiskey and maple cured trout pâté, dill, lemon **gf*

Smoked haddock croquette, smoked herring caviar

Oxford blue cheese mousse, wild thyme and truffle honey *v *gf*

Salt baked beetroot, pumpkin purée, sorrel *v *ve *gf*

TO START

Cauliflower velouté, Jerusalem artichoke crisps, freshly grated Parmesan & chive *v *gf*

Duck liver parfait, truffle cream, confit onion purée, toasted brioche **gf*

Potted maple cured Chalk Stream Trout, horseradish crème fraîche, dill pickle & smoked caviar **gf*

Twice baked cheddar soufflé, crispy leeks, truffled mornay *v*

Pan seared king scallops, pumpkin purée, confit new potatoes, crispy capers and sage *gf* - £5 supplement

PERFECT SIDES

Cauliflower cheese to share, rich mornay sauce - £7.50 supplement

Pigs in blankets - £4.50 supplement

Mulled wine braised red cabbage *ve gf* - £4.50 supplement

MAIN EVENT

Worcestershire free range turkey ballotine, confit leg bon bon, duck fat roasted potatoes, charred sprouts, roasted roots, pigs in blanket, rich turkey gravy **gf*

8-hour slow braised shoulder of beef bourguignon, beef fat carrots, horseradish potato *gf*

Winter mushroom risotto, porcini crumb, baby watercress, freshly grated Parmesan **ve gf*

Miso cod, fermented pepper mash, long stem broccoli, nasturtium leaf *gf*

Whole baked Cornish sole, wild mushroom butter sauce, new potatoes and chive *gf* - £8 supplement

Venison haunch Rossini, duck pâté croûte, truffle butter & Madeira jus, buttered mash and greens **gf* - £8 supplement

DESSERT

Traditional Christmas pudding, brandy butter **gf *ve*

Craquelin choux bun, chocolate crémeux, dulce de leche gelato, honeycomb, cocoa nibs *v*

Glazed lemon tart, blackberry sorbet, biscuit crumb *v*

English sparkling wine and cherry trifle, English custard, vanilla and kirsch

Seasonal Cheese: Cornish brie, mince pie, onion purée, fig and sultana toast *v *gf*

TO FINISH

Warm mini mince pies *v*

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request.



CHRISTMAS DAY MENU

Wrapped in magic, 'tis the season's big day at last. Champagne fizzes. All the trimmings!
Join us to celebrate Christmas with a show stopping feast.
25th December, available from 11.45am with last sitting at 4pm.

6 COURSES £125

CANAPÉS

Dry aged roast beef, horseradish crème fraiche *gf

Whiskey and maple cured trout pâté, dill, lemon *gf

Smoked haddock croquette, smoked herring caviar

Oxford blue cheese mousse, wild thyme and truffle honey v *gf

Salt baked beetroot, pumpkin purée, sorrel v *ve *gf

TO START

Cauliflower velouté, Jerusalem artichoke crisps, freshly grated Parmesan & chive v *gf

Duck liver parfait, pork and rabbit ballotine, Armagnac jelly, toasted brioche *gf

Bloody Mary prawn cocktail, poached tiger prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb

Twice baked cheddar soufflé, crispy leeks, truffled mornay v

Pan seared king scallops, pomme purée, smoked herring roe, Champagne beurre blanc gf

MAIN EVENT

Worcestershire free range turkey ballotine, Yorkshire pudding stuffed with confit turkey leg, rich turkey gravy *gf

Signature beef wellington, bordelaise sauce

Roasted sweet potato, wild mushroom and winter truffle pithivier, confit onion and sherry jus ve

Lobster thermidor, rich lobster and crab mornay, Parmesan crumb *gf

SERVED WITH ALL THE TRIMMINGS

Crisp duck fat roast potatoes gf

Confit new potatoes and chive ve

Pigs in blankets

Mulled wine braised red cabbage ve gf

Sage roasted pumpkin, crispy sprouts ve gf

Cauliflower cheese, rich mornay sauce *ve

PALATE CLEANSER

Lemon sorbet, London dry gin and parsley ve

DESSERT

Traditional Christmas pudding, brandy butter *gf *ve

Craquelin choux bun, chocolate crémeux, dulce de leche gelato, honeycomb, cocoa nibs v

St Clements Baked Alaska, orange sorbet, Italian meringue, bucks fizz sauce v

English sparkling wine and cherry trifle, English custard, vanilla and kirsch

Seasonal Cheese: Cornish brie, mince pie, onion purée, artisan crackers v *gf

TEA & COFFEE

British filter coffee and organic tea selection, served with warm mini mince pies v

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request.



A PERFECT PARTY VENUE

Our dedicated reservations team are delighted to assist you in your quest to find & plan your perfect festive celebration.

THE SNUG

UP TO 8 SEATED GUESTS
12 STANDING

THE CONSERVATORY

UP TO 20 SEATED GUESTS

THE RESTAURANT

UP TO 50 SEATED GUESTS

FINE FESTIVE CANAPÉS



JUST CANAPÉS £14.95 per person

CANAPÉS WITH A GLASS OF PROSECCO £22.50 per person

CANAPÉS WITH A GLASS OF CHAMPAGNE £27.50 per person

Dry aged roast beef, horseradish crème fraiche *gf

Whiskey and maple cured trout pâté, dill, lemon *gf

Smoked haddock croquette, smoked herring caviar

Oxford blue cheese mousse, wild thyme and truffle honey v *gf

Salt baked beetroot, pumpkin purée, sorrel v *ve *gf

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request.



MAKE THEIR
CHRISTMAS
WITH A GIFT
EXPERIENCE

For those tricky family & friends who have it all, why not give them a memorable experience this Christmas?

Whether an evening being spoilt with delicious food and wine with your nearest and dearest, a lunch out with friends, or a weekend away to indulge in life at your pace, let us be part of creating new, wonderful memories for your favourite people as they relax in our warm and inviting pubs and inns.

All gift vouchers can be enjoyed across any of our pubs, excluding our accommodation experiences, which are hotel-specific.

Available by postal delivery, or, should you prefer instant access, via email.

To browse the options and order your gift vouchers, please visit
www.exchequercrookham.co.uk

For last delivery dates before Christmas please visit our website.







T&C's

SECURE YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation by paying the deposit, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Your festive booking is only confirmed once we have received the agreed deposit prepayment which will be redeemed on the night of your event. The balance must be settled on the day.

For all festive bookings of 5 people or more we required a £10 per person deposit. This is fully refundable up to 14 days prior to your booking date.

For all Christmas day bookings for parties of any size we require full payment upon booking. Please note this is non-refundable.

GUEST NUMBERS & PRE-ORDERING

For all food and drinks pre-orders, please confirm final guest numbers at least 14 days before your booking date. Please note that this will be the number charged to your final food bill. Please advise us if your guests have any special dietary requirements.

SERVICE CHARGE

A discretionary 12.5% service charge will be added to your food and drinks bill.

SPECIAL REQUESTS

Do let us know if you have any particular requests no matter how far-fetched and we will always do our best to go above and beyond for you.



CONTACT OUR DEDICATED
RESERVATIONS TEAM WHO WILL HELP
YOU PLAN YOUR PERFECT EVENT AND
ENSURE YOU CAN WINE, DINE
& HAVE A JOLLY GOOD TIME!

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