Party Time!

Buffet £14.99

IT'S TIME TO CELEBRATE

Make this Christmas one to remember, right here with us.

Whether you're raising a glass at your annual work Christmas party, catching up with friends or bringing the whole family together, there's no better time to gather, celebrate and enjoy a little festive cheer.

From our delicious Festive Set Menu to our Festive Buffet, perfect for larger groups, we've got everything you need to make your Christmas get-together extra special.

Make Christmas Day magical and let us take care of the cooking with our specially created four-course Christmas Day menu, or keep the celebrations going with our three-course Boxing Day menu – because one Christmas feast is never quite enough!

Planning a festive get-together for a bigger group? Our Festive Buffet is perfect for work parties, family celebrations and catching up with friends, all for £14.99 per person. Simply speak to our team to find out more and check availability.

And the festive fun doesn't stop there! Throughout the Christmas season, we'll be bringing plenty of Christmas magic to your local pub, from Breakfast with Santa to a host of other special festive events.

Scan the QR code below to discover what's happening and start planning your Christmas with us.

What's On

Kids Festive MENU

STARTERS

Crispy Brie Bites (v)
cranberry & sweet chilli

Garlic Mushrooms (v)(pbo)
served with bread and butter

Cheesy Garlic Bread (v)

MAIN

Roast Turkey
stuffing, pig in blanket, roast potatoes, carrots, parsnip, peas

Jolly Burger
beef patty, brie, bacon, cranberry with fries & baked beans

Pigs in Blankets (pbo)
mash, baked beans

Fish Goujons
fries, peas

ADD PUDDING FOR £3.50

PUDDINGS

Christmas Pudding (v)
custard

Sticky Toffee Pudding (v)
custard

Chocolate Coated Ice Cream Christmas Tree (v)
strawberry ice cream with chocolate sauce

Christmas AT THE The Chequers

Book Now!

GROUP BOOKINGS? ENQUIRE ONLINE OR CALL OUR EVENTS TEAM ON 01438 583 049

16 London Rd, Woolmer Green, Knebworth, SG3 6JP
01438 583 049 | info@chequerswoolmergreen.co.uk

Festive MENU

18TH NOVEMBER - 24TH DECEMBER

2 Course £19.99

3 Course £24.99

Kids Menu £9.49

booking is required.
£10pp deposit. Pre orders for bookings of 10+ guests.

Food Allergies?

Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. All items subject to availability. All information correct at time of publication. Terms and conditions apply, full information online.

(v) vegetarian.
(vo) vegetarian option available.
(pb) plant-based.
(pbo) plant-based option available.

For gluten-free menus please ask a member of our team or view online

STARTERS

Parsnip Soup (v)(pbo)
served with bread & butter

King Prawn Cocktail
marie rose sauce, gem lettuce, bread & butter

Brussels Pâté
sourdough, red onion marmalade

Garlic Mushrooms (v)(pbo)
in herb butter, served with bread

Breaded Brie (v)
cranberry sweet chilli sauce, dressed leaves

MAIN

Roast Turkey
a pig in blanket, roast potatoes, parsnips, carrots, brussels sprouts, stuffing, yorkshire pudding, red wine gravy

Beef Brisket Bourguignon
mashed potato, brussels sprouts, carrots, parsnips

Chestnut Roast (pb)
roast potatoes, parsnips, carrots, brussels sprouts, spiced red cabbage, gravy

Jolly Burger
beef burger with brie, bacon & cranberry sauce, served with chips, salad, and coleslaw

Salmon & Smoked Haddock Fishcake
fries, garden peas, hollandaise sauce

Warm Winter Harvest Salad (pb)
warm rainbow grains with roasted squash, chestnuts, cranberries, toasted seeds, winter greens and maple-pomegranate dressing

ADD A FESTIVE COMBO FOR TWO | £7.99
Pigs in blankets, cauliflower & leek cheese (v), sage & onion stuffing (pb)

PUDDINGS

Traditional Christmas Pudding (pbo) (v)
brandy sauce

Sticky Toffee Pudding (v)
custard

Apple Crumble (v)
custard

Chocolate Fudge Yule Log (v)
Chantilly cream

White Chocolate & Raspberry Roulade (v)
raspberry sorbet

Add a fourth course to share

British Cheeseboard (v)
+£12.50 / serves 1-2

Christmas Day MENU

4 Course £59.99
including bread and oil to start and a cheeseboard for the table to finish

3 Course Kids Menu £29.99

£10pp deposit.
Pre order and full payment required by 1st December.

Food Allergies?

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(pbo) plant-based option available.

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STARTERS

Bread & Oils (pb)

Parsnip Soup (v)(pbo)

King Prawn Cocktail
marie rose sauce, gem lettuce, bread & butter

Brussels Pâté
red onion marmalade, melba toast & butter

Garlic Mushrooms (v)(pbo)
in herb butter, served with bread

Breaded Brie (v)
cranberry sweet chilli sauce, dressed leaves

MAIN

Roast Turkey
a pig in blanket, roast potatoes, parsnips, carrots, brussels sprouts, stuffing, yorkshire pudding, red wine gravy

Beef Brisket Bourguignon
mashed potato, brussels sprouts, carrots, parsnips

Chestnut Roast (pb)
roast potatoes, parsnips, carrots, brussels sprouts, spiced red cabbage, gravy

Jolly Burger
beef burger with brie, bacon & cranberry sauce, served with chips, salad, and coleslaw

Salmon & Smoked Haddock Fishcake
fries, garden peas, hollandaise sauce

Warm Winter Harvest Salad (pb)
warm rainbow grains with roasted squash, chestnuts, cranberries, toasted seeds, winter greens and maple-pomegranate dressing

TRIMMINGS FOR THE TABLE
Pigs in blankets, cauliflower & leek cheese (v), sage & onion stuffing (pb)

PUDDINGS

Traditional Christmas Pudding (v)(pbo)
brandy sauce

Chocolate Fudge Yule Log (v)
Chantilly cream

Apple Crumble (v)
custard

Sticky Toffee Pudding (v)
custard

White Chocolate & Raspberry Roulade (v)
raspberry sorbet

British Cheeseboard for the table (v)

Boxing Day MENU

2 Course £29.99

3 Course £34.99

Kids Menu £19.99

Pre booking is required.
£10pp deposit. Pre orders for bookings of 10+ guests.

Food Allergies?

Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. All items subject to availability. All information correct at time of publication. Terms and conditions apply, full information online.

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(vo) vegetarian option available.
(pb) plant-based.
(pbo) plant-based option available.

For gluten-free menus please ask a member of our team or view online

STARTERS

Parsnip Soup (v)(pbo)
served with bread & butter

King Prawn Cocktail
marie rose sauce, gem lettuce, bread & butter

Brussels Pâté
red onion marmalade, melba toast & butter

Garlic Mushrooms (v)(pbo)
in herb butter, served with bread

Breaded Brie (v)
cranberry sweet chilli sauce, dressed leaves

MAIN

Roast Turkey
a pig in blanket, roast potatoes, parsnips, carrots, brussels sprouts, stuffing, yorkshire pudding, red wine gravy

Beef Brisket Bourguignon
mashed potato, brussels sprouts, carrots, parsnips

Chestnut Roast (pb)
roast potatoes, parsnips, carrots, brussels sprouts, spiced red cabbage, gravy

Jolly Burger
beef burger with brie, bacon & cranberry sauce, served with chips, salad, and coleslaw

Salmon & Smoked Haddock Fishcake
fries, garden peas, hollandaise sauce

Warm Winter Harvest Salad (pb)
warm rainbow grains with roasted squash, chestnuts, cranberries, toasted seeds, winter greens and maple-pomegranate dressing

TRIMMINGS FOR THE TABLE
Pigs in blankets, cauliflower & leek cheese (v), sage & onion stuffing (pb)

PUDDINGS

Traditional Christmas Pudding (v)(pbo)
brandy sauce

Chocolate Fudge Yule Log (v)
Chantilly cream

Apple Crumble (v)
custard

Sticky Toffee Pudding (v)
custard

White Chocolate & Raspberry Roulade (v)
raspberry sorbet

Add a fourth course to share

British Cheeseboard (v)
+£12.50 / serves 1-2