



# News from the Hen and Chicken and Chequers Inns



## Food Standards Agency rate The Hen and Chicken and The Chequers as 'GOOD'

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Recently both the Hen and Chicken and



The Chequers have been visited by the Food Standards Agency.

The scheme helps you choose where to eat out or

shop for food by giving you information about the hygiene standards in restaurants, pubs, cafés, takeaways, hotels and other places you eat, as well as supermarkets and other food shops.

The scheme also encourages businesses to improve hygiene standards

A food safety officer inspects a business to check that it meets the requirements of food hygiene law. The officer is from the local authority where the business is located.

At the inspection, the officer will check:

- how hygienically the food is handled – how it is prepared, cooked, re-heated, cooled and stored
- the condition of the structure of the buildings – the cleanliness, layout, lighting, ventilation and other facilities
- how the business manages and records what it does to make sure food is safe

The hygiene standards found at the time of inspection are then rated on a scale. At the bottom of the scale is '0' – this means urgent improvement is required. At the top of the scale is '5' – this means the hygiene standards are very good.

The rating given shows how well the business does overall. The business may do better in some areas and less well in others and the rating takes this into account. This in-

cludes those areas that need improving the most.

A business can be given one of these ratings:



We are pleased that both The Hen and Chicken and The Chequers have been awarded GOOD



For more information please visit:

<http://ratings.food.gov.uk/>

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**DECEMBER SPECIAL  
ROAST TURKEY  
DINNER £10**

SEE BACK PAGE FOR DETAILS

### Contacts

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## Menu Changes, Hen and Chicken & The Chequers



Regular customers to the Hen and Chicken and The Chequers will know that we use fresh ingredients and try to source as much as we can as locally as we can.

Another factor in menu design is the ability to be able to introduce daily specials based on offers provided by our suppliers which we can then pass on to you our customers.

So we are currently experimenting with providing a weekly menu with daily specials.

As this is a new venture for us we would really welcome your comments which you could feed back to us by emailing [info@henandchicken.co.uk](mailto:info@henandchicken.co.uk) or [info@thechequersatwell.co.uk](mailto:info@thechequersatwell.co.uk).

Traditional Pub Classics will always be a feature of our menus as will be our range of light lunches which include Baguettes, Sandwiches and Jacket Potatoes.

Sample menus are posted on our Websites but for daily updates please give us a call so that we can let you know what is on the menu that day

## Mince Pies — Colin Savory, Head Chef, The Chequers Inn

*“Mince pies have been eaten as part of a traditional British Christmas since as long ago as the 16th century. Then they were made of meat but are now made with sweet mincemeat; a mixture of dried fruits, sugar, spices and brandy.”*

Christmas just wouldn't be Christmas without Mince Pies. Why? Take a look at this easy Christmas Mince Pie Recipe full of rich, sticky, sweet fruits wrapped in pastry.

### Ingredients

12 oz/350g all purpose/plain flour  
Pinch of salt  
8oz/ 225g butter, cubed or an equal mix of butter and lard  
1 beaten egg + 1 cold water as needed  
1 jar of mincemeat,  
2 tbsp icing sugar

### Method:

Heat the oven to 400°F/205°C/Gas 6

#### Make the Pastry

Place the flour, butter and salt into a large clean bowl. Rub the butter into the flour with your fingertips until the mixture resembles fine breadcrumbs, working as quickly as possible to prevent the dough becoming warm. Add the egg to the mixture and using a cold knife stir, add cold water a teaspoon at a time until the mixture binds but don't make it too wet that it is sticky. Wrap the dough in plastic wrap and chill for a minimum of 15 minutes, up to 30 minutes.

The dough can also be made in a food processor by mixing the flour, butter and salt in the bowl of the processor on a pulse setting. When the mixture resembles breadcrumbs, add the egg a slowly, through the funnel until the dough, then add water a tsp at a time until the dough comes together in a ball. Wrap in plastic wrap and chill as above.

Assemble the Pies





## **Mince Pies, continued**

Choose a muffin or bun tin for the size of the pie you want. Choose from a standard 12-cup muffin tin down to small canapé size. The number of pies will depend on the size of cup you choose.

Dust a work surface lightly with a little flour and roll out two-thirds of the pastry to 1/8"/3mm thick. Cut circles to line the cups of your tin, don't worry if the pastry doesn't come to the top.

Fill the pastry lined tins 2/3 full with mincemeat.

Roll out the remaining pastry to the same thickness and cut smaller circles to fit as lids on the tarts or to be decorative, cut stars or other fancy shapes.

Dampen the edges of the tart bases with a little cold water and press the lids on.

Make a small hole in the surface of each pie with a small sharp knife to allow the steam to escape (you can omit this if using star-shaped lids).

**"Mince pies are delicious served hot or cold on their own or with Brandy Butter. They will keep well if placed in an airtight tin - up to seven days. Sometimes they benefit from a gentle warming in the oven before serving"**

## **Mulled Wine - Chelsea Goddard, Front Of House Manager, Hen and Chicken Inn**

In the midst of winter, in the long dark and cold evening, a warm and rosy cheer is brought about by a nice hot mulled wine shared amongst a group of friends or neighbours. The really great thing with mulled wine is it tends to be better with rough dark red wines. The trick is to heat the wine with the spices and make sure you do not boil the mixture. Boiling will drive off most of the alcohol, which has a lower boiling point than water. If you have thermometer then keep the temperature at no more than say 60C (140F). Serve in hot glasses to conserve the heat.

If you have an open fire then you can try the classical method of heating mulled wine. Many moons ago in ancient Britain they produced "mulling irons" specifically to heat your ale or wine. You heat your iron in the fire. Tap the heated iron to remove any ash or scale and the dip the iron into your wine. This not only warms the drink but also imparts a ferrous taste. (Clearly be careful with hot irons! This was done in times when there was no such thing as health and safety.)

**'Mulled Wine. Wine heated with sugar and spice is called a "mull"'**

## **Ingredients**

2 Bottles of Red wine (a rough dark red is best) *Country wines with plenty of tannin do well. Bilberry, damson, blackberry, black plum and blackcurrant.*

Four small oranges

1 Large lemon

Brown Sugar (or 2 table spoons of Honey)

12 Cloves

2 sticks of Cinnamon (Each 3 inches long)

(Aniseed & Fennel optional)

## **Instructions**

1) Grate the peel from one of the oranges into a pan and squeeze its juice into cup. 2) Grate the peel from the lemon into the pan, and squeeze its juice into the cup. 3) Take three small oranges and insert 4 cloves into each and put the three small oranges into the pan 4) Add the Cinnamon sticks. (and optionally other spices such as Aniseed & Fennel) 5) Pour the two bottles of red wine into the pan and warm to about 60C (140F) (DO NOT BOIL). 6) Add the orange juice & lemon juice into the pan after the wine has been warmed. 7) Add sugar or honey to taste, stirring while adding.

SERVE (If possible use warmed glasses)



## Up and Coming Events

The Chequers



Vic Cracknell

Saturday 19th November 2011

Saturday 3rd December 2011

**Quiz Night**

With our regular Quiz Master Alan

Tuesday 6th December 8pm

Jackie Collins

Friday 25th November 2011 8pm

Friday 16th December 2011 8pm

**New Years Eve Supper**

Saturday 31st December 2011

Join us for a New Years Eve Supper and celebrate the New Year with a glass of sparkling wine and mince pies Book NOW

The Hen and Chicken



Jackie Collins

Saturday 19th November  
2011 8pm

Saturday 17th December 2011 8pm

**Quiz Night**

With our Quiz Master Chelsea

Tuesday 29th November 8pm

*Cash Rollover!!!*

**New Years Eve Party**

Saturday 31st December 2011

Themed Buffet with Live Music, Book Now!

## The Hen and Chicken and The Chequers Inn December Special

### *Traditional Roast Turkey Dinner*

Enjoy a traditional Roast Turkey Dinner with all the trimmings on any Lunch time throughout December\*

plus **FREE** glass of Mulled

Wine for just **£10** or add  
Christmas Pudding or Mince Pies and  
Custard for just £5 extra!



*\*available lunchtimes from the  
1st December to 31st December 2011, excluding Christmas Day  
No Bookings Necessary*