



# News from the Hen and Chicken and Chequers Inns



## Christmas is just around the corner!!



OUR POPULAR CHRISTMAS PARTY MENU WILL BE AVAILABLE LUNCH TIMES AND EVENINGS FROM FRIDAY 2ND DECEMBER THROUGH TO SATURDAY 24TH DECEMBER. THERE ARE NO MINIMUM NUMBER REQUIREMENTS AND MAXIMUM NUMBERS ARE ONLY RESTRICTED TO OUR SEATING CAPACITY. SO WHETHER YOU ARE ON YOUR OWN, MEETING UP WITH FAMILY OR FRIENDS OR ORGANISING A GET TOGETHER FOR WORK COLLEAGUES WE WILL BE HAPPY TO WELCOME YOU. ALL CHRISTMAS PARTY BOOKINGS WILL HAVE FESTIVE DECORATIONS ON THE TABLES AND OUR BAR STAFF AND WAITING STAFF WILL BE THERE TO LOOK AFTER ALL YOUR NEEDS.

CHRISTMAS DINNER AT THE **HEN AND CHICKEN** IS A FAMILY OCCASION. WE REQUEST THAT ALL GUESTS ARRIVE AT THE SAME TIME AND ARE SEATED TOGETHER TO CREATE A HOMELY ATMOSPHERE. AS IN PREVIOUS YEARS OUR CHEFS WILL CARVE AT YOUR TABLE.

WE ARE ALSO PLEASE TO WELCOME BACK ROB GAFFNEY OUR GUEST MAGICIAN TO ENTERTAIN YOU BETWEEN COURSES. WHILST ROB GAFFNEY OUR GUEST MAGICIAN WILL ENTERTAIN YOU BETWEEN COURSES. SO COME ALONG AND ENJOY THE FUN AND TRADITION OF CHRISTMAS AT THE HEN AND CHICKEN .

THIS YEAR CHRISTMAS DINNER AT **THE CHEQUERS** WILL BE A MORE FORMAL OCCASION. CREATED BY HEAD CHEF, COLIN SAVOURY AND HAND CRAFTED ON THE DAY BY HIS TEAM OF CHEFS, YOU WILL BE IN FOR A GASTRONOMIC DELIGHT OF TRADITIONAL CHRISTMAS FARE. WE REQUEST THAT ALL OUR GUESTS ARRIVE AT THE SAME TIME TO CREATE A HOMELY ATMOSPHERE AND THEN SIT BACK WHILST OUR ATTENTIVE STAFF LOOK AFTER YOUR NEEDS AND YOU ENJOY YOUR CHRISTMAS DINNER IN AN OLD WORLD 15TH CENTURY PUB.

## SPECIAL OFFER 20% OFF ALL CHRISTMAS PARTY BOOKINGS

WHEN CONFIRMED BY 31ST OCTOBER 2011 A £10 NON REFUNDABLE DEPOSIT PER PERSON IS REQUIRED TO CONFIRM THE BOOKING. BOOKINGS RECEIVED AFTER THIS DATE WILL BE CHARGED AT THE ADVERTISED PRICES

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## Contacts

### The Chequers Inn



Well, Nr Odiham, Hook, Hants  
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www.thechequersatwell.co.uk

### Hen and Chicken



01420 22115

info@henandchicken.co.uk  
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## THE CHEQUERS INN GALA CHARITY DINNER IN AID OF MACMILLAN CANCER SUPPORT

£49.95 PER PERSON

21ST OCTOBER 2011

SEE WEBSITE FOR DETAILS  
WWW.THECHEQUERSATWELL.CO.UK

01256 862605

WE ARE  
**MACMILLAN**  
CANCER SUPPORT



## Halloween party at the Hen and Chicken

### Sunset Halloween Cocktail

- 150ml tangerine juice
- 25ml white rum
- 12ml grenadine
- Ice cubes



'Pumpkin Carving by our chefs'

### The Hen & Chickens Halloween Party

You are all invited to The Hen & Chickens annual Halloween

Party!

This year welcomes live music from 'Friends With Ben', a brilliant up and coming band you may have seen at some local festivals. With loads of well known songs to get you up on the dance floor, along with a few of their own songs thrown in for good measure!

We will of course be having our Fancy Dress Competition. As it stands Chris Lucas, one of our locals, has the title, but who can take it from him this year?!

We hope to see you all here on Saturday 29<sup>th</sup> October from 8pm.



Last years fancy dress winner Chris Lucas

## The Chequers inn launches its Pudding Club



Tuesday 18th October and Tuesday 15th November

The evening starts at 7.30 with a light main course being served at 8.00 followed by a parade of five great British traditional puddings all baked in our kitchen, remembering not to be too greedy table by table you will be invited to come and try each dessert but you can only move on to the following puddings when your plate is clean!! After all the puddings have been devoured you will have the chance to vote on your favourite which will then appear the following month and also give us some ideas of puddings you would like to see in the future, whether it be old classic or a childhood memory. Promising to be full of theatre there are limited spaces so ask your friends and book early.

£21.00per person 01256 862605



## “Pickled Partridge”

### Andrew Scott, Senior Barman, Hen and Chicken Inn

Named after the traditional farmer's wife's recipe for partridge braised in ale, Pickled Partridge (4.6% ABV) is a dark beer with a hoppy, spicy linger - "brood" to a challenging but satisfying 1046 OG (original gravity) for a fuller flavour. The rich plumage is enhanced by generous use of crystal and chocolate malt and supported by the hoppy, fruity aromas from Admiral and Hallertau hops. A perfectly plump pint for the winter months!

Pickled Partridge was trialed at this year's Great British Beer Festival in August, where it was the most popular beer at the

event and our first to sell out completely.

Head Brewer Dr Tim Morris comments: 'We've used only the finest natural ingredients, combined with pure Dorset spring water from our own well, to create this rich reddish brown beer with loose foam head. Its nutty and fruity overtones are ideal for serving with cheese platters and Christmas desserts.'



*"We've used only the finest natural ingredients, combined with pure Dorset spring water from our own well, to create this rich reddish brown beer with loose foam head."*

*Pickled Partridge coming soon on draft*

## Recipe of the Month– Smoked Haddock and Chive Fishcakes



### Ingredients:-

- 750g or 1½lb potatoes
- 450g or 1 lb skinned smoked haddock
- 50g or 2oz butter cubed
- About 75g or 3oz chives, finely chopped
- Salt and pepper
- 2 eggs, beaten
- 250g or 8oz 200g breadcrumbs
- 3 tablespoons olive oil

### Method:-

Peel and cut up the potatoes for mashing and then boil them for 20 minutes. Drain and mash.

Steam the smoked haddock fillets for 10 minutes until opaque and flaky.

Spoon the mashed potato into a mixing bowl, throw in the cubes of butter, flake in the smoked haddock and add the chives. Season with salt and pepper and then get your hands in and gently mix. Don't be too aggressive otherwise the fish will lose its flaky texture and once complete allow the mix to cool for about 30 mins.

Now make the mix into patties, dip each pattie into the beaten egg, then into the breadcrumbs and finally into the frying pan with hot olive oil.

Turn after 3 minutes and you should have that lovely golden brown color, a further 3 minutes on the flip side and it's job done.

*"These fishcakes are delicious served with a crisp salad, but on colder days a warm tomato chutney and green beans works really well"*



The Hen and Chicken Inn  
Upper Froyle, Alton, Hants, GU34 4JH

The Chequers Inn  
Well, Hook, Hants, RG29 1TL



## Hen and Chicken Inn

Reservations 01420 22115

### Events at the Hen and Chicken During October and November

Come along and join us at  
our Quiz Night on  
**Tuesday 25th October  
2011**

Starting at 8pm



**Pie and a Pud  
Join us Monday—  
Wednesday  
For a home-  
made pie and  
pudding for just  
£10**

[www.henandchicken.co.uk](http://www.henandchicken.co.uk)

## The Chequers Inn

Reservations 01256 862605

### Events at The Chequers During October and November

Join Alan our regular Quiz  
Master on

**Tuesday 1st Novem-  
ber** for our Quiz Night

Starting at 8pm



Join us on Friday the  
4th November at  
8pm

For a evening with  
**Mike Miller Jazz Trio**



**Gala Charity Dinner  
Friday 21st October  
2011**

**WE ARE  
MACMILLAN.  
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[www.thechequersatwell.co.uk](http://www.thechequersatwell.co.uk)

## Staff Spotlight– Colin Savory-Head Chef Chequers



After gaining a NVQ in hospital-  
ity and catering at Basingstoke  
collage of technology in 2000,  
Colin took his first full time  
commis job at Pendley Manor  
in Triny, Hertfordshire .

Colin has worked at the Che-  
quers since 2007 and has been

head chef since august 2010.  
Colin says the most enjoyable  
thing about cooking is that it  
gives him the opportunity to try  
new ideas, practically on the  
daily specials.

Colin is hoping in the future the  
chequers will be commandeered  
for a AA rosette.



## Christmas 2011

**SPECIAL OFFER 20% OFF ALL**

### Christmas Party Bookings

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REQUIRED TO CONFIRM THE BOOKING. BOOKINGS RECEIVED AFTER THIS DATE WILL BE CHARGED AT  
THE ADVERTISED PRICES*

Pick up a brochure now or see our menus at our websites [www.henandchicken.co.uk](http://www.henandchicken.co.uk), [www.thechequersatwell.co.uk](http://www.thechequersatwell.co.uk)