

## CHRISTMAS 2025

*Thank you for considering The Sodbury Steakhouse at  
The Squire for your festive celebrations this year.  
Whether you are looking for a lunch with colleagues or an  
evening together with loved ones, we have a wonderful  
selection of homemade festive dishes to help spread  
Christmas cheer this festive period.*

**THESQUIREINN.CO.UK/CHRISTMAS**

**INFO@THESQUIREINN.CO.UK**

**01454 312121**



# FESTIVE PARTY MENU

Available Lunch & Evening, Monday to Saturday,  
from Monday 24th November till Christmas Eve

**Two Courses £35.95 | Three Courses £42.95**

## SPICED BUTTERNUT SQUASH SOUP

*Finished with crème fraîche, spiced & roasted seeds, chilli flakes, croutons and ciabatta v veo ngo*

## CHICKEN & HAM HOCK TERRINE

*Crushed pistachio crumb, fig chutney, mixed leaves and crostini ngo*

## SALT, PEPPER & CHILLI PORK BELLY BITES

*Fire kissed celeriac rémoulade, puréed celeriac, pickled chillies ngi*

## ROASTED RED PEPPER ARANCINI

*Romesco sauce, Parmesan shavings and pesto v ngi*

## SLOW-ROASTED SHORT RIB BON BONS

*Kimchi ketchup, Asian slaw, dashi, toasted sesame seeds ngi*

★ ★ ★ ★ ★

## ROASTED BREAST OF TURKEY

*Shredded sprouts & pancetta, goose fat roast potatoes, maple roasted carrots & parsnips,  
cranberry stuffing, pig in blanket and turkey gravy ngo*

## FESTIVE BURGER

*Prime steak mince burger, maple glazed ham hock, breaded & fried brie, cranberry jam in a  
brioche bun topped with a pig in blanket and served with chunky chips ngo*

## 10<sup>oz</sup> WEST COUNTRY DRY-AGED SIRLOIN STEAK

**+£10 Supplement**

*Served medium-rare with a celeriac & potato pavé, confit tomato, green peppercorn sauce and crispy shallots ngi*

## PAN-FRIED HAKE FILLET

*Chorizo & new potato hash, shredded sprouts & pancetta, bouillabaisse ngi*

## WINTER ROOT VEGETABLE WELLINGTON

*Pressed new potatoes, braised red cabbage and vegan gravy v veo ngo*

★ ★ ★ ★ ★

## CHRISTMAS PUDDING

*Redcurrants and a rich brandy sauce v veo ngo*

## VANILLA CHEESECAKE

*Rumtopf fruits and shortbread v ngo*

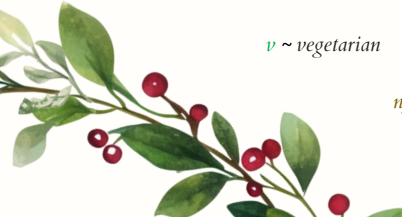
## BRIOCHE PUDDING

*Infused with orange, lemon & cinnamon, finished with toffee sauce and vanilla ice-cream v*

## RED WINE POACHED PEAR

*Whipped mascarpone and gingerbread v*

*v ~ vegetarian   vo ~ vegetarian optional   ve ~ vegan   veo ~ vegan optional  
ngi ~ no gluten-containing ingredients  
ngo ~ no gluten-containing ingredients optional*





## HOW TO BOOK

- \* Call us, email us or visit our website to check availability for your booking. Our Festive Menus are available from Monday 24<sup>th</sup> November 2025 (not available on Sundays or Boxing Day) up to Wednesday 24th December inclusive.
- \* All guests in your party must order from the same menu.
- \* We require a pre-authorised credit or debit card to secure all bookings. We reserve the right to charge this card for the full cost of a meal, per person, for no-shows and any late cancellations (less than 4-hours' notice).
- \* Your booking will remain provisional until card details have been secured against it. If this is not done within 48-hours your booking will automatically be cancelled.
- \* We operate a "Fair Tip Policy", with an optional 10% service element added to your bill, all of which gets shared fairly amongst the staff. Please ask us if you would like this removed.
- \* Christmas Crackers. The traditional crackers served in pubs and restaurants are pretty awful for the environment and we have decided to stop providing these.

## PRE-ORDERS

- \* Pre-orders are required for all bookings from our Festive Menus, for all guests within those bookings.
- \* We will email the lead contact for your booking with details of how to complete your party's pre-order form. The lead contact is responsible for gathering all pre-order details and we suggest bringing a copy with you on the date of your booking.
- \* Pre-orders should be received no later than 7 days before your booking.

## DIETARY INFO

- \* Full allergen information will be available on our website from early November. We take steps to minimise the risk of cross contamination, however we do not have specific allergen-free zones in our kitchens and it is not possible for us to guarantee separation of all allergens. Please inform us of any allergies or intolerances when booking and upon arrival.

