

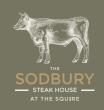
CHRISTMAS

2024

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thesquireinn.co.uk

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CHRISTMAS AT THE SQUIRE

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

HOW TO BOOK

- Call us, email us or visit our website to check availability for your booking. Our Festive Menus are available from Monday 25th November 2024 (not available on Sunday Lunchtimes or Boxing Day) up to Monday 30th December inclusive.
- All guests in a 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 and we cannot process amendments after this date.

ALLERGEN 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.

DIETARY INFO

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



Available Tuesday to Thursday Lunchtimes
Two Courses £22.95 Three Courses £27.95

ROASTED CELERIAC & GARLIC SOUP
Baked bread & butter v veo ngo

CHICKEN LIVER & BRANDY PÂTÉ
Toasted bread and an apple & cider chutney

PESTO & MOZZARELLA ARANCINI Pickled shallots, tomato & basil sauce \emph{v} \emph{ngi}

ROASTED BREAST OF TURKEY
Cranberry stuffing, roasted potatoes, pig in blanket, honey
roasted carrots, parsnips, buttered sprouts and turkey gravy ngo

OVEN BAKED COD FILLET

Roasted new potatoes, buttered greens, sun blushed tomatoes and a chive & butter sauce ngi

802 WEST COUNTRY RUMP STEAK
+F7 SUPPLEMENT

Served medium-rare with onion rings, garlic & rosemary roasted tomato, garlic & herb butter and seasoned chips ngo

APPLEWOOD CHEDDAR & BACON BURGER
Our prime steak mince burger in a brioche bun with
tomato relish, ranch dressing and seasoned chips ngo

Quorn Vegan Burger also available v ve

BUTTERNUT SQUASH, SPINACH & CRISPY SHALLOT RISOTTO

Garlic bread v veo ngo

CHRISTMAS PUDDING

Mulled berries and a rich brandy sauce *v veo*

APPLE & SULTANA CRUMBLE Lashings of vanilla custard v veo

HOT CHOCOLATE FUDGE CAKE

Vanilla ice-cream v



STARTERS

CELERIAC, PANCETTA & ROASTED GARLIC SOUP Baked bread & butter vo veo ngo

CONFIT DUCK RILLETTE Sweet pickled apple, beetroot purée, toast. Fino sherry sauce

PAN-FRIED CHILLI & GARLIC KING PRAWNS Asian salad, citrus & honey dressing ngi

GOAT'S CHEESE & HERB MOUSSE Toasted brioche, tomato salsa v

MAINS

ROASTED TURKEY BREAST

Cranberry stuffing, roasted potatoes, pig in blanket, honey roasted carrots, parsnips, buttered sprouts and turkey gravy ngo

PAN SEARED SALMON FILLET

Sautéed new potatoes, chorizo, shallot & garlic shredded sprouts, hollandaise sauce ngi

PAN-FRIED CRISPY GNOCCHI

Butternut squash purée, spinach, crispy shallots, sun blushed vine tomatoes. Gran Levanto cheese v veo

10oz West Country SIRLOIN STEAK

+£9 SUPPLEMENT

28 day dry-aged steak, served medium with a garlic & rosemary roasted tomato, onion rings, seasoned chips and our Jack Daniels & Peppercorn sauce ngo

FESTIVE BURGER

Prime steak mince burger, streaky bacon, melted brie and cranberry sauce in a brioche bun, finished with a pig in blanket and served with seasoned chips ngo

Quorn Vegan Burger also available v ve

DESSERTS

CHRISTMAS PUDDING Mulled berries, brandy sauce v veo ngo

WHITE CHOCOLATE, BERRIES & PINK GIN CHEESECAKE Marshfield Farm "Very Vanilla" ice-cream v

> CHEESE & BISCUITS +£5 SUPPLEMENT

Frozen grapes, apple & cider chutney v

HONEY, APPLE & WHISKEY CRUMBLE Lashings of vanilla custard v ngo

DARK CHOCOLATE & ORANGE MOUSSE Candied orange, clotted cream, shortbread v veo ngo