



THE
SODBURY
— STEAK HOUSE —
AT THE SQUIRE

CHRISTMAS
2024

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THE
SODBURY
STEAK HOUSE
AT THE SQUIRE

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



LUNCHTIME FESTIVE MENU

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 *v ngi*

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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*

8OZ WEST COUNTRY RUMP STEAK

+£7 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*

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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*





FESTIVE PARTY MENU



Two Courses £28.95 | Three Courses £34.95

STARTERS

CELERIAC, PANCETTA & ROASTED GARLIC SOUP

Baked bread & butter *vo veo ngo*

PAN-FRIED CHILLI & GARLIC KING PRAWNS

Asian salad, citrus & honey dressing *ngi*

CONFIT DUCK RILLETTE

Sweet pickled apple, beetroot purée, toast, Fino sherry sauce

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*

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*

PAN SEARED SALMON FILLET

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

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*

PAN-FRIED CRISPY GNOCCHI

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

QUORN VEGAN BURGER ALSO AVAILABLE *v ve*



DESSERTS

CHRISTMAS PUDDING

Mulled berries, brandy sauce *v veo ngo*

HONEY, APPLE & WHISKEY CRUMBLE

Lashings of vanilla custard *v ngo*

WHITE CHOCOLATE, BERRIES & PINK GIN CHEESECAKE

Marshfield Farm "Very Vanilla" ice-cream *v*

DARK CHOCOLATE & ORANGE MOUSSE

Candied orange, clotted cream, shortbread *v veo ngo*

CHEESE & BISCUITS

+£5 SUPPLEMENT

Frozen grapes, apple & cider chutney *v*

