



CHRISTMAS 2023

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WEEKDAY FESTIVE LUNCH MENU



Two Courses £22.95 | Three Courses £27.95

CREAMY ROASTED CARROT & GARLIC SOUP

Chive cream and toasted sourdough bread *v veo ngo*

CHICKEN LIVER, PANCETTA & THYME PÂTÉ

Melba toast and a fig & apple chutney *ngo*

FLAKED SMOKED MACKEREL SALAD

With a beetroot & horseradish dressing *ngi*

FRIED BREADED BRIE WEDGES

Spiced cranberry sauce *v*



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

Ratatouille, roasted new potatoes and a garlic butter glaze *ngi*

8 OZ "RUBY & WHITE" RUMP STEAK

+£5 Supplement

*Served medium-rare with a garlic & rosemary roasted tomato,
onion rings 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*

ROASTED AUBERGINE, SHALLOT & CRISPY FRIED ONION RISOTTO

Sourdough garlic bread *v veo ngo*



CHRISTMAS PUDDING

Rum & date compote and a rich brandy sauce *v veo*

APPLE & BLACKBERRY CRUMBLE

Lashings of vanilla custard *v veo ngi*

HOT CHOCOLATE FUDGE CAKE

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



FESTIVE PARTY MENU



Two Courses £26.95 | Three Courses £32.95

Starters

CURRIED CAULIFLOWER SOUP

With crispy bacon bits, toasted sourdough bread & Cornish salted butters *vo veo ngo*

CHICKEN LIVER, PANCETTA & THYME PÂTÉ

Redcurrant jelly glaze, Melba toast and Hog's Bottom fig & apple chutney *ngo*

Mains

ROASTED BREAST OF TURKEY

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

WHOLE BAKED SEA BASS

With a caper beurre blanc, sautéed sprouts, garlic, chorizo & butter roasted new potatoes *ngi*

SPINACH, MUSHROOM & GOAT'S CHEESE ROULADE

Roasted vegetable tian and creamy, buttered mashed potato *v*

Desserts

CHRISTMAS PUDDING

Rum & date compote and a rich brandy sauce *v veo*

LUSCIOUS LEMON CHEESECAKE

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

SALTED CARAMEL & TRIPLE

CHOCOLATE BROWNIE

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

CRAYFISH COCKTAIL

In a tomato, lime & basil marinade with olive oil croutons and a pickled radish & cucumber salad *ngi*

GOAT'S CHEESE & HERB MOUSSE

Savoury biscuit and garlic crumb with a toffee apple syrup *v*

10^{oz} "RUBY & WHITE" SIRLOIN STEAK

+£7 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

Our prime steak mince burger, topped with 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*

HONEY, APPLE & WHISKEY CRUMBLE

Lashings of vanilla custard *v veo ngi*

CHEESE & BISCUITS

+£5 Supplement

Colston Basset Stilton. Keen's Traditional Somerset Cheddar, Brie de Meaux Dongé, grapes & chutney

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 27th November 2023 (not available on Sunday Lunchtimes).
- * 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.

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 parties' pre-order form online. 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.

v vegetarian vo vegetarian optional ve vegan veo vegan optional

ngi no gluten-containing ingredients

ngo no gluten-containing ingredients optional