



THE
SODBURY
— STEAK HOUSE —
AT THE SQUIRE

FESTIVE MENU 2020

DIETARY NOTES

We receive a growing number of requests from customers who need detailed information on the way that we prepare our food and allergens that are contained within our dishes. The vast majority of these requests relate to customers with coeliac disease or who are gluten intolerant. Whilst we cannot guarantee that any of our food is “gluten-free” (there is always the possibility of cross-contamination in even the best run kitchens), what we can do is a) provide a Non-Gluten Containing Ingredients menu and b) tell you how our dishes have been prepared to minimise gluten.

Please see our menu overleaf. Finally, where you can please pre-order your food to guarantee availability and make it very clear on your pre-order which members of your party have which dietary requirements,



FULL ALLERGEN INFORMATION

A comprehensive allergen matrix of all of our dishes can be found on our website.

Please refer to this for information on all 14 of the main allergens contained within our dishes.

www.thesquireinn.co.uk



v *vegetarian*

vo *vegetarian **option** available*

vg *vegan*

vgo *vegan **option** available*

ngi *no gluten-containing ingredients, but risk of cross-contamination*

ngo *this dish has a no gluten-containing ingredients **option**, but risk of cross-contamination*

FESTIVE PARTY MENU

NON-GLUTEN CONTAINING INGREDIENTS EDITION

STARTERS

CREAMY PARSNIP, ONION & THYME SOUP v vgo ngi

With *gluten free bread* and butter

HAM HOCK, PEAR & GARLIC TERRINE ngi

Spiced tomato chutney, *toasted gluten free bread*

HOT SMOKED SALMON & BLUE CHEESE CROQUETTES ngi

On a bed of Caesar dressed salad with crispy shallots (*with gluten free breadcrumbs*)

BOX-BAKED CAMEMBERT FOR TWO v ngi

Topped with cranberries, rosemary & thyme, served with *gluten free bread*

MAIN COURSES

TRADITIONAL ROAST TURKEY BREAST ngi

Pigs in blankets, Brussel sprouts, butter roasted Parmentier potatoes, a parsnip cream and all the trimmings (*including gluten free gravy*)

8OZ "RUBY & WHITE" 28 DAY DRY-AGED "FLAT-IRON" STEAK ngi

MAKE YOUR STEAK A 10OZ SIRLOIN FOR (+£4)

Served medium-rare, seasoned chips (*cooked in a separate deep fat fryer*), butter roasted mushrooms and a Jack Daniels & peppercorn sauce

DIRTY FESTIVE BURGER ngi

11oz prime British beef burger topped with melted brie, a vodka & cranberry sauce, all in a *gluten free brioche bun* skewered with a pig in blanket and served with seasoned chips (*cooked in a separate deep fat fryer*)

VEGAN BURGER vg ngi

"Beyond Meat" gluten free, plant based vegan burger topped with melted vegan cheese, a vodka & cranberry sauce in a vegan burger bap and served with seasoned chips (*cooked in a separate deep fat fryer*)

BUTTERNUT SQUASH & SPINACH RISOTTO v ngi

Cherry tomatoes, toasted pine nuts

ROLLED FILLET OF SCOTTISH SALMON ngi

Smoky tomato, red wine & rosemary sauce, a leek, pea & potato sauté, bacon crumb

DESSERTS

GLUTEN-FREE CLASSIC CHRISTMAS PUDDING v vgo

Caramelised apple compote, rich brandy sauce

MIXED MARSHFIELD DAIRY ICE-CREAM v ngi or **SORBETS** vg ngi

All gluten-free

GLUTEN FREE CHEESECAKE ngi v

Marshfield Dairy vanilla ice-cream

SELECTION OF FINE CHEESES ngi

Miller's *gluten-free* crackers for cheese, grapes, celery, chutney (+£2)