



FESTIVE MENU 2017

STARTERS

Terrine of wild game, cumberland sauce, baby leaf salad
Smoked salmon salad, hazelnut confit, lemongrass & earl
grey vinaigrette
Roast butternut and nutmeg soup, Rosemary oil, chives
(Ve)
Goat's cheese & confit tomato tart, red onion marmalade,
port gel, watercress (V)

MAINS

Roast turkey, pigs in blankets, honey glazed parsnips, sage
& onions stuffing, roasting juices
Braised beef short rib, carrots, silverskin onions, pancetta,
mushroom, red wine jus
Poached Salmon, pearl barley, clams, artichoke crisps,
parsley sauce
Mushroom Wellington, buttered new potato, truffle cream
(V)
Butternut and leek risotto, butternut Parisian, crispy sage
(Ve)

DESSERTS

Dark chocolate & hazelnut ganache, orange mascarpone,
hazelnut powder
Port poached pear, walnut praline, champagne sorbet (Ve)
White chocolate and baileys panna cotta, berry compote
Sticky toffee pudding, salt caramel, clotted cream
Vanilla and frangelico crème brûlée, shortbread

*Please ask a member of staff for allergen information
A 10% service charge will be added to your bill*

**www.thesquareclub.com
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