

S Q U
A R E

CHRISTMAS MENU

STARTERS

Muscovado cured mackerel, pickled aubergine, harissa dressing (gf)

Tomato, vegetable and red lentil soup, soy buttermilk (ve) (gf upon request)

Goose liver pâté, pickles, ale chutney (gf upon request)

Roasted squash panna cotta, crispy artichoke vignarola (v)

MAINS

Turkey, sage and onion parcel, pigs in blankets, rosemary and pumpkin purée,
duck fat roasties, Bristol Cream gravy (gf upon request)

Braised blade of beef forestière, spiced orange polenta, tarragon emulsion (gf)

Moroccan spiced salmon, chickpea & aubergine tagine, toasted almond
couscous

Celeriac, puy lentil and wild mushroom pithivier, crispy kale,
roasted yeast jus (ve)

All served with seasonal vegetables

DESSERTS

Sicilian lemon tart, poached berry mess

Sticky figgy pudding, vanilla ice cream, clove toffee

White and dark chocolate tiramisu, morello cherry compote

Anise and pine poached pear, mango sorbet (gf) (ve)

*~ Allergen information is available ~
A discretionary 12% service charge will be added to your bill*