

# CHRISTMAS MENU 2016

thesquareclub.com



## STARTERS

Terrine of wild game, Cumberland sauce, herb salad *(Df)*

Smoked salmon salad, hazelnut confit, lemongrass  
& Earl Grey vinaigrette *(Df) (Gf)*

Roast butternut and nutmeg soup, rosemary oil, chives *(Ve) can be (Df) (Gf)*

Smoked duck, beetroot carpaccio, pistachio, beetroot puree *(Df) (Gf)*

Goat's cheese & confit tomato tart, red onion marmalade,  
port gel, watercress *(V)*

## MAINS

Roast turkey, pigs in blankets, honey glazed parsnips,  
sage & onion stuffing, roasting juices

Boeuf bourginone, silverskin onions, pancetta,  
mushrooms, brunoise of carrot *(Gf)*

Poached salmon, pearl barley, clams, artichoke crisps,  
parsley sauce *(Gf)*

Honey & mustard glazed gammon, braised red cabbage,  
apple sauce *(Df) (Gf)*

Mushroom Wellington, buttered new potato served  
with green beans & truffle cream *(Ve)*

## DESSERTS

Dark chocolate & hazelnut ganache, honey ice cream,  
hazelnut powder

Port poached pear, walnut praline, apple sorbet *(Ve) (Df) (Gf)*

White chocolate and Baileys panna cotta, berry compote *(Gf)*

Sticky toffee pudding, salt caramel, Guinness ice cream

Lavender crème brûlée, shortbread

