



CHRISTMAS MENU

SERVED FROM
1ST DECEMBER TO 25TH CHRISTMAS DAY

AND

WE ARE OPEN CHRISTMAS DAY
12 NOON AND 4PM

TWO COURSES £22.50

THREE COURSES £26.50

CHRISTMAS DAY £55

CHILDREN UNDER-12 £27.50

BOOKINGS AND PRE-ORDERS ESSENTIAL

PLEASE TAKE A MENU AND ORDER FORM FROM THE BAR

TEL: 01483 860223

EMAIL: INFO@THESQUIRREL-HURTMORE.CO.UK



CHRISTMAS MENU

TO START

Home-Made Apple and Celeriac Soup

Fresh Wedge of White Crusty Bread
and English Farm Butter

Home-Made Oak-Smoked Game Terrine

Melba Toast
and Home Made Piccalilli

Fritto Misto – Tempura Battered Seafood

Home-Made Chili Aioli, Charred Lemon & Crispy Kale

Beetroot and Goat's Cheese Terrine

Crisp Salad & Candied Walnuts

TO FOLLOW

Traditional Christmas Roast Dinner

Secrets Black Barn Slow-Roast Turkey Breast and Old Spot Honey-Roast Ham
Lamb Fat-Roasted Potatoes, Comfit of Mixed Traditional Vegetables, Honey-Roast Parsnips,
Cranberry Sauce and Veal Gravy

Pan-Fried Fillet of Sea Bass

Buttered New Potatoes, Comfit of Mixed Seasonal Vegetables with Cucumber and Mango Salsa

Slow-Braised Pressed Pork Belly with Crackling

Potato Gratin, Seasonal Green Vegetables with Pine Nuts, Apple Cider and Shallot Sauce

Pan-Seared Venison

Dauphinoise Potato, Braised Red Cabbage and Blackberry Jus

Home-Made Vegan Pie

Mixed Vegetables with a Rich Cranberry-Infused Pan Gravy

TO FINISH

Traditional Christmas Pudding

Brandy Butter Sauce

Mulled Wine Poached Pear

Vanilla Ice Cream and Cinnamon

Apple and Raisin Pie

Vanilla Crème Anglaise

Please ask for the allergens menu legend and speak to Paul about any special dietary requirements.