



CHRISTMAS MENU 2019

SERVED FROM
1ST DECEMBER TO 25TH CHRISTMAS DAY

AND

WE ARE OPEN CHRISTMAS DAY
12 NOON TO 4PM

TWO COURSES £23.50

THREE COURSES £27.50

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 2019

TO START

Truffle and Celeriac Soup (vegan option)

Fresh Wedge of White Crusty Bread
and English Farm Butter

Red Onion and Thyme Tarte Tatin (vegan option)

Glazed Goats Cheese
and Pear Syrup and Watercress

Ham and Leak Potato Cake

Poached Egg and Hollandaise Sauce

Grilled Mackerel Fillet

Trio of Beetroot with Orange and Mint Salsa

TO FOLLOW

Traditional Christmas Roast Dinner

Slow Roasted Turkey Breast and Honey Roast Ham
Roasted Potatoes, Seasonal Mixed Vegetables, Pigs in Blankets,
Mushroom and Chestnut Stuffing, Cranberry Sauce and Veal Gravy

Rump of Welsh Lamb

Butternut squash Purée, Potato Rossi, Tender Stem Broccoli and Red Wine Jus

Free Range Scottish Salmon Fillet

Crushed New Potatoes, Buttered Greens and Béarnaise Sauce

Maple Glazed Butternut Squash (vegan option)

Sage and Onion Polenta Cake, Puy Lentil's and Red wine Jus

TO FINISH

Traditional Christmas Pudding

Brandy Butter Sauce

Mulled Plum Crumble

Jug of Home Made Custard

Rhubarb and Ginger Trifle (vegan option)

Coconut Cream

Chocolate and Orange Torte

Berry Compote and Vanilla Ice cream

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