

# The Squirrel Christmas Menu 2020

Served From 1<sup>st</sup> December – and on Christmas Day

**Two Courses – £22.50 | Three Courses – £26.50**

## **Christmas Day – £70 (Children Under-12 – £30)**

Please take a menu and order form from The Bar  
01483 860223 / [info@thesquirrel-hurtmore.co.uk](mailto:info@thesquirrel-hurtmore.co.uk)  
Bookings and Pre-Orders Essential

### **To Start**

***Home-Made Tomato and Basil Soup***

*Toasted Flat Bread and Salted Butter*

***King Prawn Cocktail***

*Honeydew Melon, Spiced Croutons and Marie Rose Sauce*

***Home-Made Chicken Liver Paté***

*Toasted Whole Grain Bread with Piccalilli*

***Beetroot and Goat's Cheese Pizza (v) Vegan Option***

*Fresh Salad with Candied Walnuts*

### **To Follow**

#### **Traditional Christmas Roast Dinner**

*Slow Roasted Turkey Breast*

*Roasted Potatoes, Seasonal Mixed Traditional Vegetables, Parsnip Crisps,  
Cranberry Sauce and Veal Gravy*

***Poached Fillet of Cod***

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

***Slow-Braised Lamb Henry***

*Colcannon, Seasonal Greens with Pine Nuts, Apple Cider and Shallot Sauce*

***Home-Made Nut Roast Lattice (Vegan)***

*Mixed Vegetables with Cranberry Infused Jus*

### **To Finish**

***Traditional Christmas Pudding (Vegan Option)***

*Brandy Butter Sauce*

***Poached Apple and Black Current Strudel with Cinnamon***

*Vanilla Ice Cream*

***Black Forest Gateaux***

*Cherry Coulis and Vanilla Ice Cream*

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