

christmas menu

STARTERS

Homemade Roasted Red Pepper & Tomato Soup (Ve)

A warming classic, served with crusty ciabatta

Prawn Cocktail (GF)

Prawns with avocado, cherry tomato, smoked salmon, lettuce & cucumber

Ham Hock & Pea Terrine (GF)

Traditional terrine with caramelised onion chutney, warm bread & pea shoots

Mushroom & Tarragon Bruschetta (V)

Garlic mushrooms with tarragon on toasted sourdough

MAIN COURSE

Traditional Roast Turkey (GF)

With roast potatoes, carrots, parsnips, red cabbage, tenderstem broccoli, brussels sprouts, pigs in blankets & our Square Cow gravy

Festive Vegetarian Roast (Ve)

A meat-free take on the classic, served with roast potatoes, carrots, parsnips, red cabbage, tenderstem broccoli, brussels sprouts, veggie pigs in blankets & vegetarian gravy (v)

Pan Seared Sea Bass (GF)

Fresh fillet with chorizo, crushed new potatoes, tenderstem broccoli & roasted parsnips

Cajun Sweet Potato Roulade (V)

A lightly spiced roulade with dauphinoise potato, green beans, parsnips & a tomato sauce

Beef Shortrib (+ £4 supplement) (GF)

Slow-cooked until tender, served with buttered mashed potato, seasonal vegetables & a red wine jus

DESSERTS

Christmas Pudding (V)

A traditional pudding, served with brandy sauce

Lemon Tart (Ve) (GF)

Zesty lemon tart served with ice cream

Pear & Almond Tart (V)

Warm, with custard or ice cream

Local Cheese Board (+ £2 supplement) (V)

A selection of local cheeses with crackers

(V) Vegetarian (Ve) Vegan (GF) Gluten Free

2 course £29.95 3 course £34.95

(Pre order & deposit required)

Serving from 1st ~ 24th December



THE SQUARE COW
The Square Wickham PO17 5JN

