



SQUERRYES

Starters

Confit crispy Stockenden farm Turkey leg terrine, garden sage, caramelised onion jam
(d,e,su)

Estate Duck liver parfait, mulled wine gel, pickled walnut ketchup, Dillisk seaweed soda bread
(d,e,g,n)

Beetroot cured Chalk stream trout, dill & horseradish creme fraiche, pickled beetroot, toasted
pumpkin seeds (d,f,su)

Celeriac & wild mushroom risotto, pickled shimeji mushroom, whipped goats cheese, leek oil (d,su)
(can be vegan on request)

Mains

Turkey roulade, smoked streaky bacon, garden sage & apricot sausage stuffing served with bread
sauce, buttered sprout tops, red wine jus (d,g,su)

Estate beef sirloin, pommes anna, spiced crispy onions, peppercorn sauce (d,f,su)
(£9 supplement) served pink or well done (Please specify)

Pan roasted south coast cod, buttered cavolo nero, parsnip crisps, Squerryes beurre blanc (d,f,su)

Roasted Jerusalem Artichoke Pithiver, salt baked beetroots, caramelised shallot jus (VG)(g,su)

All mains served with herb roasted potatoes & seasonal christmas vegetables

Desserts

Steamed Mince pie sponge, clementine creme anglaise (d,e,g)

Mont Blanc tart, Estate pear sorbet, Pedro Ximenez caramel (d,e,g,n,su)

Park farm raw jersey butter milk panna cotta, dark chocolate sorbet, hazelnut shortbread, kirch
cherry jam (d,e,n,su) *can be vegan on request
Squerryes Estate Deli cheese plate (d,g,su)

Dietaries: V - Vegetarian, Vg - Vegan

Allergens: ce - celery, cr - crustacean, d - dairy, e - egg, f - fish, g - gluten, l - lupin, mo - mollusc, mu - mustard, n - nut, p - peanut, se -
sesame,

so - soya, su - sulphite

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

**All Wild game may contain buckshot (we do take every care to remove but trace may be found)*