



SQUARE
GRILL HOUSE
■ PIANO BAR

Christmas Menus

We offer three choices of menus for groups of 8 guests or more. Please note you must select one menu for the whole party. We ask all of your guests to order in advance from the selected menu and we require the final pre-orders two weeks prior to your event.

CHOOSE FROM:

GOLD MENU

2 Courses £35pp | 3 Courses £45pp

DIAMOND MENU

2 Courses £45pp | 3 Courses £55pp

PLATINUM MENU

2 Courses £55pp | 3 Courses £65pp

GROUP DINING MENU

All party must choose from same menu type

GOLD MENU

Bread basket, butter, olive oil and balsamic

STARTERS

Smoked Salmon Tartare (GF)

Pickled heritage beetroot, horseradish sauce, mustard dressing, micro herbs

Little & Cull Chicken & Apricot Terrine (GFOA)

Onion marmalade, crostini, pickled vegetables

Beetroot Tartare (GF, V, VG)

Beetroot purée, hazelnuts, pearls, baby pear, pickled beets, beetroot pearls

MAIN COURSE

Roast Turkey Breast (GFOA)

Stuffing, pigs in blankets, roast potato, honey glazed vegetables, red wine jus

Gnocchi (GFOA, V, VG)

Spinach, Tomato sauce

Spiced Monkfish Tail (GF)

Shellfish velouté, tomato & celeriac, mussels, white wine

DESSERTS

Christmas Pudding
(VOA, VGOA)

Brandy sauce, cranberries

Chocolate Brownie (GF) (VG) (V)

Caramel popcorn,
vegan vanilla ice cream

Crème Brûlée (GFOA)

Short bread, fresh berries,
icing sugar

Selection of Cheeses With crackers, grapes, apple, chutney £6.95pp

ADD: Tea or coffee with chocolate truffles for £5pp

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

(GFO) - Gluten Free available please ask (VGO) - Vegan option available please ask

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence allergens. Detailed information on the 14 legal allergens is available on requests, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill.

GROUP DINING MENU

All party must choose from same menu type

DIAMOND MENU

Bread basket, butter, olive oil and balsamic

STARTERS

French Onion Soup (V, GFOA)

Cheese baguette, parmesan crust

Smoked Salmon Tartare (GF)

Pickled heritage beetroot, horseradish sauce, mustard dressing, micro herbs

Slow Cooked Pork Cheeks (GF)

Horseradish mash, chives, crispy leek

Beetroot Tartare (GF, V, VG)

Beetroot purée, hazelnuts, pearls, baby pear, pickled beets, beetroot pearls

MAIN COURSE

Rib Eye Steak (GF)

Roasted garlic, pea pancetta fricassee, watercress, truffle fries

Roast Turkey Breast (GFOA)

Stuffing, pigs in blankets, roast potato, honey glazed vegetables, red wine jus

Butternut Squash Strudel (V, VG)

Spinach, harissa, vegan feta, salsa verde

Spiced Monkfish Tail (GF)

Shellfish velouté, tomato & celeriac, mussels, white wine

DESSERTS

Christmas Pudding (VOA, VGOA)

Brandy sauce, cranberries

Chocolate Brownie (GF) (VG) (V)

Caramel popcorn,
vegan vanilla ice cream

Jaffa Torte

Orange sponge, chocolate mousse,
meringue, freeze dried raspberries

Winterberries Cheesecake

Berries compôte, meringue,
freeze dried raspberries

Selection of Cheeses With crackers, grapes, apple, chutney £6.95pp

ADD: Tea or coffee with chocolate truffles for £5

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

(GFO) - Gluten Free available please ask (VGO) - Vegan option available please ask

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence allergens. Detailed information on the 14 legal allergens is available on requests, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill.

GROUP DINING MENU

All party must choose from same menu type

PLATINUM MENU

Bread basket, butter, olive oil and balsamic

STARTERS

Little & Cull Chicken & Apricot Terrine (GFOA)

Onion marmalade, crostini, pickled vegetables

Smoked Salmon Tartare (GF)

Pickled heritage beetroot, horseradish sauce, mustard dressing, micro herbs

Tiger Prawns (GF)

Chilli, parsley, butter, lemon, smoked pancetta, micro cress

Beetroot Tartare (GF, V, VG)

Beetroot purée, hazelnuts, pearls, baby pear, pickled beets, beetroot pearls

Smoked Duck Breast (GFOA)

Cherries, cherry purée, orange carrot purée, figs, pickled radicchio

MAIN COURSE

Fillet of Beef (GF)

Broccoli purée, red wine reduction, horseradish mash, glazed carrots, mushrooms

Roast Turkey Breast (GFOA)

Stuffing, pigs in blankets, roast potato, honey glazed vegetables, red wine jus

Butternut Squash Strudel (V, VG)

Spinach, harissa, vegan feta, salsa verde

Spiced Monkfish Tail (GF)

Shellfish velouté, tomato & celeriac, mussels, white wine

Frutti de Mare

King prawns, chilli, mussels, clams, tomato sauce, parsley, white wine

DESSERTS

Christmas Pudding
(VOA, VGOA)

Brandy sauce, cranberries

Crème Brûlée (GFOA)

Short bread, fresh berries, icing sugar

Sticky Toffee Pudding (V)

Caramel sauce, vanilla ice cream

Chocolate & Amaretto Parcel

Amaretto chocolate mousse, chocolate ganache

Selection of Three Cheeses
(V, GFOA)

Celery, apple, tomato chutney, grapes, charcoal crackers

Selection of Cheeses With crackers, grapes, apple, chutney **£6.95pp**

ADD: Tea or coffee with chocolate truffles for £5pp

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

(GFO) - Gluten Free available please ask (VGO) - Vegan option available please ask

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence allergens. Detailed information on the 14 legal allergens is available on requests, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill.