



Christmas Menu 2017

Starters

The Square and Compasses Classic Prawn Cocktail

with a lime, chilli salsa and marie rose sauce

Homemade Terrine of Local Game

with toasted pistachios nuts, wrapped in smoked streaky bacon, served with Chef's homemade Christmas chutney

Maldon Smoked Salmon Mousse

with homemade cucumber relish and melba toast

A Salad of Feta Cheese

with beetroot and spinach finished with sundried tomatoes, walnuts and a caesar style dressing

Mains

Traditional Breast of Free Range Suffolk Turkey

with pigs in blankets, roasted potatoes, seasonal vegetables, homemade stuffing and gravy

Pot Roasted Spatchcocked Local Partridge

with garlic, juniper and sticky red cabbage served with Maderia cream sauce, honey glazed carrots and roasted potatoes

Lemon Baked Cod Loin

with a Tuscan tomato and bean cassoulet

Slow Braised Short Rib of Local Beef

with root vegetables, toasted chestnuts and sweet potato mash

Stuffed Portobello Mushroom

with locally smoked cheddar cheese rarebit on a wild mushroom risotto, topped with dressed watercress and rocket

Homemade Puddings

Warm Traditional Christmas Pudding

with rum soaked raisins, brandy sauce and caramel ice cream

Caramelised Orange Cheesecake

with grand marnier syrup

Dark Chocolate Tart

with a cherry compote and crème fraîche

Steamed Vanilla and Banana Pudding

with strawberry jam and warm custard

Hot Toffee Apple Crumble

with vanilla ice cream

Any Two Courses £19.95 per person | All Three Courses £24.95 per person

Booking Advised. Deposits taken for parties of 6 or more. (Served from 1st to 24th December except Saturdays and Sundays)



MEET | EAT | DRINK

Tel: **01245 361477** | Email: **info@thesquareandcompasses.co.uk** | Web: **www.thesquareandcompasses.co.uk**

All of our food is freshly prepared using locally sourced produce where possible.

Dishes are cooked to order, in real time, by a small team so when we are busy there could be an unavoidable delay. We would appreciate your understanding – if you are in a hurry, please let us know.

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all of the ingredients.

If you do have a food allergy, intolerance or specific dietary requirement, please speak to a member of staff.

Any Gratuities are entirely at your discretion and will be shared equally amongst all staff.