



Christmas Party Menu

STARTERS

- Roasted pumpkin and butternut squash soup (DF, GL, GFA)
- Bloody mary prawn cocktail (DF, GL, GFA, Cr, Sulphites)
- Grilled goat's cheese, fig, cranberry and maple salad, (D, GF)
- Buffalo fried boneless chicken, spicy ranch dressing, winter slaw (D, GF)

MAINS

- Roast Turkey, bread sauce, pigs in blanket (GL, GFA, D, DFA)
- Vegetarian Pie (GL, D)
- Bistro of beef, parsnip puree, roasted vegetables, (D, DFA, GF)
- Confit duck a l'orange, braised red cabbage, orange sauce, (S, GF, DF)
- Fillet of salmon, bernaïse sauce (F, D, DFA, GF)
- Nutroast (N)

All mains served with roast potatoes and seasonal vegetables

DESSERTS

- SQ Trio- Winter berry cheesecake, passionfruit tart, milk chocolate mousse (GL,D,E)
- Christmas Pudding (GF, D, S)
- Affogato (D)
- Passionfruit and lemon sorbet

Lunch 2 Course £20.95 / 3 Course £26.95 | Dinner 2 Course £26.95 / 3 Course £32.95

ALLERGENS: GL: Gluten GF: Gluten free GFA: Gluten free available E: Egg D: Dairy DFA: Dairy free available
S: Sulphites F: Fish CR: Crustaceans SO: Soya M: Mustard SE: Sesame MO: Molluscs N: Nuts

FOOD ALLERGIES & INTOLERANCE: Before you order your food & drinks, please speak to our staff if you want to know about our ingredients.

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