

# THE SQUARE

St. Helier

## FESTIVE MENU

Potted chicken liver pâté, Liberation Ale chutney, grilled sourdough

Crispy salt-crusted pork belly, Spicy Thai peanut & cucumber salad

Chestnut and parsnip soup with crispy bacon lardons, crusty bread, Jersey butter

Beetroot salad, toasted seeds, rocket & apple, candied walnuts, green herb soy dressing (ve)

Local gin cured salmon, horseradish cream, dill & cucumber salad

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Roast Norfolk turkey breast, chestnut & bacon stuffed leg, roast potatoes, buttered sprouts, glazed root vegetables, pan gravy, mulled wine cranberry sauce

Aged Irish sirloin steak, peppercorn cream sauce, hand cut chips, slow-baked field mushroom, rocket & parmesan salad (£4 supplement)

Teriyaki salmon fillet, Asian greens, sesame seed, basmati rice, soy dressing

Josper grilled Lamb cutlets, wholegrain mustard Dauphinoise, minted pea purée, green beans, lamb gravy

South Indian style curried butternut squash, coriander, pilau rice, poppadoms, mango chutney (ve)

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Liberation Ale Christmas pudding, brandy & caramel sauce

Vanilla crème brûlée, Armagnac soaked prunes, lemon shortbread (v)

Bitter dark chocolate brownies, chocolate sauce, salted caramel ice cream (v)

Stollen bread & butter pudding, vanilla ice cream (v)

Selection of French & English cheese, grapes, walnuts, biscuits, chutney

**3 courses for £30**

### Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask us about gluten friendly dishes

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes.

