



THE SQUARE
14-16 Weighbridge Place,
St Helier, Jersey JE2 3NF
01534 858 220

thesquare@liberationpubco.com
www.liberationgroup.com/thesquare
[f/thesquarejerseyci](https://www.facebook.com/thesquarejerseyci) [i thesquarejersey](https://www.instagram.com/thesquarejersey)

To find out more about spending Christmas with us,
visit liberationgroup.com/christmas



AT THE SQUARE



WELCOME TO CHRISTMAS AT THE SQUARE



Whether it's Christmas Day, your work Christmas party, a small gathering of family and friends, and everything in between, we have menus for every festive occasion.

Take a look at our traditional Festive and Christmas Day menus.

To make your booking as easy as possible have a read through the How To Book section and let us take the stress out of booking. If you have any questions at all, please don't hesitate to get in touch and we will do our best to accommodate. We look forward to celebrating the festive season with you.

Happy Christmas from everyone at The Square.



FESTIVE MENU

3 COURSES £32 / 2 COURSE LUNCH
OPTION £26.50 / KIDS £16

STARTERS

Scottish smoked salmon, crispy chilli squid
Watercress & cucumber salsa

Potted chicken liver pâté
Liberation Ale chutney, grilled sourdough

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

Beetroot carpaccio & goat's cheese beignets (v)
Roasted red, candy & golden beetroot, salsa verde

Sashimi tuna salad
Avocado, chilli, sesame seeds, coriander, yuzu dressing

MAINS

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

Malaysian monkfish & king prawn curry
Pilaf rice, poppadum's, crispy shallots, chillies
Aged Irish sirloin steak, peppercorn cream sauce

Hand cut chips, slow-baked field mushroom,
rocket & parmesan salad
Pan roasted hake fillet
Jersey Royals, green vegetables, caviar butter sauce

Josper grilled rump of lamb
Whole grain mustard dauphinoise, minted
pea purée, green beans, lamb gravy
Red lentil & cauliflower dahl (ve)
Aromatic spiced bhaji, chapatis, tamarind sauce

PUDDINGS

Butcombe Blackbeard Stout Christmas pudding
Brandy & caramel sauce

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

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

Stollen bread & butter pudding (v)
Vanilla ice cream

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

VEGAN FESTIVE MENU

3 COURSES £32 / 2 COURSE
LUNCH OPTION £26.50

STARTER

Celeriac, hazelnut & truffle soup (ve)
Grilled sourdough

MAIN

Red lentil & cauliflower dahl (ve)
Aromatic spiced bhaji, chapatis,
tamarind sauce

PUDDING

Saffron poached pear (ve)
Pistachio praline, blackberry sorbet



TAILOR YOUR CELEBRATION

Ask us about our
buffet options for
your festive parties.

CHRISTMAS DAY MENU

£70 PER PERSON / KIDS £30

STARTERS

Scottish smoked salmon, crispy chilli squid
Watercress & cucumber salsa

Potted chicken liver pâté
Liberation Ale chutney, grilled sourdough

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

Beetroot carpaccio & goat's cheese beignets (v)
Roasted red, candy & golden beetroot, salsa verde

Sashimi tuna salad
Avocado, chilli, sesame seeds, coriander, yuzu dressing

MAINS

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

Malaysian monkfish & king prawn curry
Pilaf rice, poppadum's, crispy shallots, chillies

Slow roasted dry aged rib of beef & horseradish sauce
Roast potatoes, honey roast carrots & parsnips, Yorkshire pudding,
buttered sprouts, red wine gravy

Jersey turbot fillet
Jersey Royals, green vegetables, caviar butter sauce

Josper grilled rump of lamb
Whole grain mustard dauphinoise, minted pea purée, green beans, lamb gravy

Red lentil & cauliflower dahl (ve)
Aromatic spiced bhaji, chapatis, tamarind sauce

PUDDINGS

Butcombe Blackbeard Stout Christmas pudding
Brandy & caramel sauce

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

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

Stollen bread & butter pudding (v)
Vanilla ice cream

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

VEGAN CHRISTMAS DAY MENU

£70 PER PERSON

STARTER

Celeriac, hazelnut & truffle soup (ve)
Grilled sourdough

MAIN

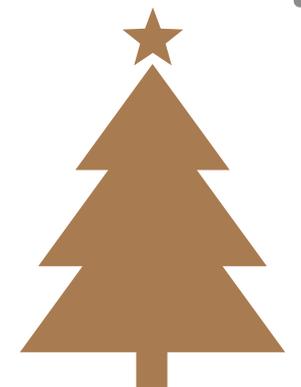
Red lentil & cauliflower dahl (ve)
Aromatic spiced bhaji, chapatis, tamarind sauce

PUDDING

Saffron poached pear (ve)
Pistachio praline, blackberry sorbet

TO FINISH

Tea, filter coffee & vegan mince pies (ve)



HOW TO BOOK

Christmas is all about enjoying time with family and friends, so we try to make the booking process as easy as possible.

The festive menu will be available from 25th November - 24th December. The Christmas Day menu is available only on 25th December.

For Christmas Day bookings a non-refundable deposit of 50% is required and full payment by 18th December. For all other festive menus a non-refundable deposit of £10pp is required to confirm a Christmas booking. Your booking is confirmed on receipt of deposit.

Pre-orders will be required 7 days before the booking date. Please pick up a Booking Form from the bar or download from the website to complete menu choices for each member of your party.

If you would like to pre-book wines, please let us know when you book your table or at any point up until 7 days ahead of your booking.

Kids menu recommended for little ones and children 12 years and under.

Other promotions including Inndulgence Wednesday discount does not apply to any Festive/ Christmas menus.

ALLERGEN INFORMATION

(v) – not just for veggies, (ve) – not just for vegans, (gf) – gluten free, (gfo) – gluten free option available.

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. Our fish dishes may contain small bones, please take care.

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