



Squirrel Inn Festive Season Menu

To Start

Ever Had Tomatoes 3 Ways on Toast

marinated tomatoes, tomato salsa & roasted tomato olive tapenade served on basil & tomato focaccia topped with basil mayonnaise

Chicken Tikka & Wild Mushroom Croquettes

with a mint & coriander dressed salad & chilli crème fraiche

Our Twist on a Classic Prawn Cocktail

prawns in a Bloody Mary sauce, topped with smashed avocado & tomato jelly

Calvados Apple Brandy Chicken Liver Pate

with toasted house bread & Irish whiskey onion marmalade

Christmas Spiced Butternut Squash Soup with Herb Croutons

topped with sour cream & sweet chestnut puree

Mains

Turkey & Duck Ballotine

with a chestnut, pork, sage & cranberry stuffing

served with our pig in blanket, honey & thyme carrots

crispy bacon sprouts, chopped winter greens, herb roasties & sage infused jus

Roasted Fillet of Loch Fyne Salmon

with a bearnaise sauce on the side

served on a bed of olive oil, saffron & chive mash with mixed winter greens

Slow Braised Pevensey Lamb in its own rosemary & thyme infused stock

topped with buttered sliced potatoes & a medley of winter vegetables

Slow Roasted Crispy Pork Belly

herb roasties, medley of vegetables with roasted fennel, garlic, apple & sage jus

Dukka Spiced Aubergine, Sweet Potato & Squash Gratin

with mixed grains, mint yoghurt & a Moroccan spiced sauce

10oz Rib Eye Steak (£8 supplement)

served with a pink peppercorn sauce, portobello mushroom, roasted tomatoes

truffle, parmesan fries & green beans

Butternut Squash, Beluga Lentil Nut Roast

topped with crispy parsnips, port & cranberry sauce



Desserts

Our Own Sticky Date & Plum Pudding with Caramel Butter Sauce

topped with Christmas pudding ice cream

Christmas Chocolate Mess

crushed meringue, morello cherry & chocolate orange

Warm Apple Mulled Spiced Cake with a Crumble Topping

served with Madagascan vanilla bean ice cream

Poached Conference Pear

topped with blackcurrant sorbet, berry & kirsch sticky sauce

Honey & Peach Schnapps Crème Brulee

topped with candied fruit & a chocolate spoon

Coffee & Homemade Kahlua Truffles to finish

Add a Chefs cheese board £8.50 in place of a dessert add £1.50

Add an all-butter warm mince pie top with clotted cream £4

2 Courses £31

3 Courses £35

A discretionary 10% service charge is added to the bill. All of which goes to the staff.

Available from Saturday, 30th November

Bookings

For all enquiries or to make a booking please call

01424 772717

If you are planning to bring your four-legged friend, please let us know when you book.

Deposit

A £10 per person deposit is required within 48 hours of booking, however, should you have to cancel, this is refundable up to 48 hours prior to your booking date

Pre-ordering

We can cater for groups of 1 to 40

We will need a pre-order 7 days before the date of your booking.

You can email your pre-order from the menu page on our website thesquirrelinn-battle.co.uk or directly at squirrelinnbattle@gmail.com

Please advise of any allergies or dietary needs on your pre-order form. If you require individual bills please advise us at the time of booking

