



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, green beans & truffle parmesan fries

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 an extra course of Chef's cheese board £8.50. In place of a dessert add £1.50

Add an all-butter warm mince pie topped 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 Monday to Saturday from 30th November. (not available Christmas Day or Boxing day)

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

