

THE DINING ROOM

at the Squerryes Winery

Christmas Season Menu

From late November to 22nd December. For groups of 6 or more.

Canapés

Smoked chalk stream trout

Oglesfield cheese gougères

Estate honey glazed duck & ginger

Main 45 day dry aged sirloin of Surrey beef, thyme beignet, parsnip cream, red wine **or** Stuffed breast of free range chicken with smoked pork, fondant, chestnuts, cabbage **or** Baked Atlantic cod fillet, carrot purée, sprouts **or** Saffron and leek risotto, burnt onions, nigella crackers

Dessert Squerryes poached pear and orange dumpling **or** Single estate Brazilian chocolate, honeycomb, whipped buttermilk **or** Mincemeat and almond tart and cinnamon clotted cream **or** Kentish Blue cheese with malted date and walnut cake



SQUERRYES
WINERY