



Festive Set Menu

Available Wednesday 22nd November - Saturday 23rd December (excluding Sunday's)

3 Courses - £32

STARTERS

Duck Liver Parfait

Spiced plum chutney, fig, toast

Sweetcorn Chowder (V)

Parsnip chips, basil, toasted brioche

Halloumi Fritters (V)

Salsa dip

Crispy Salt & Pepper Squid

Lemon aioli, spring onion & chilli

Tomatoes, Beetroot, Feta & Broad Beans (V)

Parsley & mint dressing

MAINS

Pan Roast Hake

Tomato, fennel & saffron fish stew

Bacon Wrapped Turkey Ballotine

Cranberry stuffing, roast potatoes, greens, gravy

24 Hour Duck Ragù

Rigatoni, parmesan

Roast Celeriac Steak (VE)

Confit onions, roast potatoes, plum gravy

6oz Sirloin Posh Steak Frites

Green peppercorn sauce
(+£4 supplement)

Turkey & Cranberry Pie

Mash, gravy

DESSERTS

Mince Pie Frangipane

Frangipane sponge, rhubarb ice cream

Christmas Pudding

Vanilla custard, fig & brandy ice cream

Spiced Caramel Apple Crumble

Vanilla custard

Chocolate Fudge Brownie (VE)

White chocolate & raspberry ice cream

Yorkshire Cheeseboard

Brie, blue, cheddar, spiced plum chutney, iced grapes

Please alert us to any food allergies or preferences on arrival
(V) - Vegetarian (VE) - Vegan/can be adapted to vegan
Full allergen information available on request from a member of the team



Local Ingredients & Freshly Prepared Dishes

We source the majority of our ingredients from local, Yorkshire importers and suppliers to ensure only the best quality food - these include:

- Pork - West Moor Farm, Easingwold
- Butchery - Sykes House Farm, Wetherby
- Cheese - Cryer & Stott, Allerton Bywater
- Bread & Baked Goods - Bakeri Baltzersen, Harrogate
- Ice Cream - Yorvale, Acaster Malbis

Events & Special Occasions

If you are planning a special event, we can help you organise and host your celebration in one of our lovely venues. Get in touch to arrange an initial chat with our events team on; contact@malvern-events.com / 07719 532079

Large Table & Private Dining Bookings

To enquire about availability for parties of 10 or more then please e-mail the team on contact@thesquareandcompass.com or alternatively call the pub on 01423 733 031

Pre-Orders

A menu pre-order is required for parties of 10 or more, this must be returned to the team no later than the date agreed upon booking.

Deposits

A non-refundable booking deposit of £10 per head is required for parties of 10 or more, the booking will not be fully secured until this has been received. This will then be redeemable from your bill on the day.

Service Charge

Please note, we add a discretionary 10% service charge onto all bills, this is chargeable on the day. Do not hesitate to ask if you would like the discretionary service charge removed from your bill. 100% of this service charge and any other gratuities are received by the team.

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**www.thesquareandcompass.com
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