

CHRISTMAS & NEW YEAR
celebrate in style



SPENCER'S

— on the square —

www.spencersonthesquare.co.uk

festive menu

2 course : £18.50 / 3 course: £24

Friday/Saturday evening 3 courses: £29.50 – includes live music
the perfect celebration for friends, family or your office party

starters

French onion soup - Gruyere crouton (vegan available)

Chestnut pâté - brandy and soya cream (vegan)

Beetroot infused goats' cheese - beetroot and carrot salad, orange dressing

Classic prawn cocktail - marie rose sauce, brown bread and butter

Chicken liver parfait - toasted brioche, raspberry and pomegranate dressing

mains

Roast turkey - chestnut, cranberry and thyme stuffing, pigs in blankets, spiced roast potatoes, seasonal vegetables, cranberry and bread sauce

10oz sirloin steak (£4.50 supplement) - sautéed mushrooms, balsamic roasted cherry tomatoes, hand cut chips

Herb crusted salmon en croûte - new potatoes, seasonal greens, lemon cream sauce

Belly pork - lyonnaise potatoes, braised red cabbage, apple jus

Baked sea bass - sautéed potatoes, roast fennel, cherry tomatoes, tarragon cream

Butternut squash tortellini - hazelnuts, sage and butter sauce

Beetroot and red onion tarte tatin - rocket and sundried tomatoes (vegan)

pudding

Christmas pudding - brandy crème Anglaise

Chocolate fondant - orange compote, vanilla bean ice cream

Strawberry and champagne cheesecake - mixed berries

Key lime pie - whipped coconut cream (vegan)

Selection of fine cheeses - biscuits, balsamic pickled celery, grapes, spiced chutney (£3 supplement)

coffee and mince pies





festive events

celebrate, dance and be merry at
Spencer's on the Square

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| Thursday 15th November | Thanksgiving - Adam Schofield on acoustic guitar followed by American floor-fillers from Jessica Mary Brett |
| Saturday 1st December | Jennifer Brookes, 'Songbird' acoustic guitar and vocals joins soulful funk and house music from DJ Jason Ellis |
| Friday 7th December | Jessica Mary Brett
Acoustic classics, Christmas and floor fillers |
| Saturday 8th December | Modern anthems, upbeat acoustic guitar and vocals from Andrew Cox |
| Friday 14th December | 'Serenade' Pop and Swing Showreel
with Adam Schofield on guitar and Serena on violin |
| Saturday 15th December | Jessica Mary Brett, saxophone and pianist
'We've been expecting you'... dress to impress
Scores from 007 and the movies |
| Friday 21st December | Jennifer Brookes, 'Songbird' acoustic guitar and vocals joins soulful funk and house music from DJ Jason Ellis |
| Saturday 22nd December | Adam Schofield on acoustic guitar then
soulful funk and house music from DJ Jason Ellis |
| Monday 24th December | Modern anthems, upbeat acoustic guitar and vocals from Andrew Cox then
soulful funk and house music from DJ Jason Ellis |
| Tuesday 25th December | The sound of Christmas from the beautiful voice of Jessica Mary Brett |
| Wednesday 26th December | Relax over lunch with singer and pianist James Sunderland then
an evening of soulful funk and house music from DJ Jason Ellis |
| Friday 28th December | Modern anthems, upbeat acoustic guitar and vocals from Andrew Cox |
| Saturday 29th December | Acoustic guitar and vocals from Adam Schofield |
| Monday 31st December | Join us for dinner or drinks - party with live music and fireworks
Adam Schofield with acoustic guitar, floor fillers from Jessica Mary Brett
and dance into 2019 with DJ Jason Ellis |
| Tuesday 1st January | Relax over lunch with singer and pianist James Sunderland |



christmas day

£75

a welcoming log fire, delicious 6 course meal, cocktails
and live Christmas music with Jessica Mary Brett

canapés

starters

- Butternut squash soup - crusty bread and butter
- Whiskey cured sea trout - crab sauce, sea vegetables
- Lobster and crayfish - avocado puree, lemon gel
- Game terrine - winter berry compote, pickled vegetables
- Spiced cassoulet - artichoke, mixed beans, herb crouton (vegan)

gin and tonic sorbet

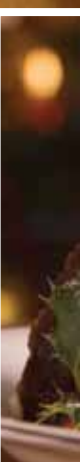
mains

- Roast turkey - chestnut, cranberry and thyme stuffing, pigs in blankets, brussel sprouts with pancetta and chestnuts, goose fat roast potatoes, seasonal vegetables, cranberry and bread sauce
- Fillet of beef - chestnut and brandy pâté, butternut squash, goose fat roast potatoes, seasonal vegetables
- Pan fried salmon - saffron cauliflower puree, peas a la Francaise, duchess potatoes
- Root vegetable tarte tatin - stilton, purple sprouting broccoli, roast potatoes, seasonal vegetables
- Roasted red pepper polenta - red pepper purée, green beans and soy foam (vegan)

pudding

- Luxury Christmas pudding - brandy crème Anglaise
- Dark chocolate, chestnut and Cointreau terrine - kumquat syrup, Chantilly cream
- Iced nougat parfait - candid peel, almonds and hazelnuts
- Pancakes - warm cherries and vegan ice cream (vegan)
- Selection of fine cheeses - biscuits, balsamic pickled celery, grapes, quince jelly

coffee and mince pies





new year's eve

£75

8 'till late, with cocktails, live music, fireworks and 7 stunning courses.
It's the classiest party in Retford

bellinis and canapés

starters

Loin of rabbit and confit leg - spinach puree, pancetta

Roast parsnip soup - walnut bread and butter

Avocado and lime tart - coconut and pecan (vegan)

Pan fried sea bass - tomato and balsamic salsa, chargrilled artisan flatbread

gin and tonic sorbet

mains

Fillet of beef wellington

wild mushroom duxelles, dauphinoise potato, seasonal vegetables, Madeira wine jus

Whole lobster

Café de Paris butter, new potatoes, mixed salad

Corn fed chicken breast

pepper purée, lyonnaise potatoes, seasonal vegetables, chicken jus

Dukkha crusted aubergine

hazelnuts, pomegranates, Moroccan style hummus (vegan)

Root vegetable tarte tatin

stilton, purple sprouting broccoli, roast potatoes, seasonal vegetables

pudding

Chocolate and cherry brownie - warm cherries, vegan ice cream (vegan)

Pornstar panna cotta - vanilla panna cotta, shot of pornstar martini and prosecco

Chocolate fondant - caramel, honeycomb, vanilla bean ice cream

Selection of fine cheeses - biscuits, pickled celery, grapes quince jelly

coffee and petit fours



boxing day & new year's day

£26

lunch accompanied by singer and pianist James Sunderland

canapés

starters

French onion soup - Gruyere crouton (vegan available)

Chestnut pâté - brandy and soya cream (vegan)

Beetroot infused goats' cheese - beetroot and carrot salad, orange dressing

Classic prawn cocktail - marie rose sauce, brown bread and butter

Chicken liver parfait - toasted brioche, raspberry and pomegranate dressing

mains

Roast sirloin of beef with Yorkshire pudding - spiced roast potatoes, mash, seasonal vegetables, red wine gravy

Loin of pork with Yorkshire pudding - spiced roast potatoes, mash, seasonal vegetables, red wine gravy

Herb crusted salmon en croûte - new potatoes, seasonal greens, lemon cream sauce

Baked sea bass - shallot and mixed pepper risotto

Wild mushroom ravioli - white wine, cream, rosemary

Spinach and sweet potato dahl - chapatti, soya raita (vegan)

pudding

Christmas pudding - brandy crème Anglaise

Chocolate fondant - orange compote, vanilla bean ice cream

Strawberry and champagne cheesecake - mixed berries

Key lime pie - whipped coconut cream (vegan)

Selection of fine cheeses - biscuits, balsamic pickled celery, grapes, spiced chutney (£3 supplement)

coffee and mince pies





thanksgiving

£29.95

celebrate with our American cousins
Thursday 15 November

welcome drink

mulled wine or orange juice

butternut squash soup

crusty bread and butter

roast turkey

chestnut, cranberry and thyme
stuffing, pigs in blankets, spiced roast
potatoes, seasonal vegetables,
cranberry and bread sauce

New York style baked cheesecake

winter berry compote

coffee and chocolates

a not-for-profit event in support of:



how to book

and terms & conditions

To book please call 01777 800230, email
info@spencersonthesquare.com or visit in
person to Spencer's on the Square,
20 The Square, Retford, Notts DN22 6DQ

All reservations between 1st Dec 2018 and 1st Jan 2019
require a £10 deposit per person (£20 for Christmas Day
and New Years' Eve) at the time of booking. The balance to
be paid before 1st December 2018 or if after in full at time
of booking.

All deposits are non-refundable and non-transferable.
Refunds will not be given in the event of cancellation or
reduction in numbers.

Throughout the festive period, parties of 6 or more are
required to pre-order food. Pre-orders to be supplied at
least 7 days prior. In most cases you will be unable to
change your order on the date of reservation;

The ability to increase your party size is strictly subject
to availability.

You are responsible for advising us of all special dietary
requirements and allergens. Spencer's follow relevant
FSA guidelines, however cannot guarantee against
cross contamination.

All prices include VAT at 20%

It is strictly prohibited for customers to bring beverages or
food on to the premises, guests found doing so will need
to settle their bill in full and leave Spencer's without refund

Management reserve the right to amend menu details,
entertainment and prices without prior notice.

Management reserve the right to refuse admission.



PARTY BOOKINGS

celebrate at Spencer's



let your hair down with friends and family or for your office party
parties of up to 110 guests, great food, wines, beers and cocktails
with live music to really get you in the spirit

book your festive party at Spencer's today

call to book

01777 800230