

No 10 Restaurant Christmas Menu 2014

Roasted red pepper & plum tomato soup (v)

Goats cheese & red onion tart served with mixed leaves
and a balsamic reduction (v)

Home-made chicken, pork and herb terrine with tomato chutney and
toasted bread

Wild mushroom & petite pois risotto topped with shaved reggiano
parmesan and lemon oil (v)

Slow braised beef mini joint on horseradish mash & baby roasted
carrots

Chicken breasted filled with Cumberland sausage with a thyme and
onion sauce

Baked salmon with smoked paprika and prawn crust with a creamy
lobster sauce

Butternut squash, leek & artichoke crumble with a spicy tomato
sauce

Home-made raspberry crème brulee

Apple & ginger crumble with apple flavoured custard

Christmas pudding with home-made brandy sauce

Chocolate truffle torte with orange chutney & mascarpone cream

£29.50

A non-refundable deposit of £10.00 per person is required for tables
of 4 or more