

## No 10 Christmas Menu 2013

Spiced pumpkin soup with fresh chives (V)

No 10 Prawn Cocktail

Chicken Liver parfait with red onion chutney & home-made croutons

Breakfast Salad

Black-pudding, bacon, sausage, soft boiled quail eggs with rocket & mustard dressing

Wild mushroom & petit pois risotto (V)

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Duo of pork roasted on garlic served with a light Dijon mustard mash,  
roasted baby carrots and roast gravy

Chicken breast filled with sun-blushed tomato & basil mousse on a pea & baby onion  
fricassee

Oven baked salmon topped with pine nut & spiced paprika crust on a  
white wine & prawn sauce

Seared duck breast on a cauliflower puree with a orange & Cointreau sauce

Roasted vegetable & thyme tart with a cherry tomato bean casserole

All the above are served with potatoes & vegetables

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Christmas pudding & brandy sauce

Home-made apple & blackberry crumble  
With home-made custard

Chocolate & caramelised ginger torte with mascarpone cream

Mulled wine poached fruits with vanilla ice cream

Cheese & biscuits with chutney

£29.95

For bookings of parties of 4 or more a non refundable £10 deposit is required per person