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## TABLE 10 FESTIVE MENU

LIGHTLY SPICED LEEK, BUTTERNUT AND POTATO SOUP

SMOOTH DUCK LIVER AND BRANDY PATE WITH FESTIVE CHUTNEY AND TOAST

JERK GOATS CHEESE WITH ROASTED BEETS, ORANGE, WALNUTS AND A MULLED  
WINE DRESSING

SEARED TANDORI STYLE SALMON WITH CUCUBER RAITA AND SALAD

BEEF AND PORK KOFTAS WITH SOUR CREAM AND SALSA

6 HOUR SLOW COOKED BEEF WITH STILTON AND BLACK PEPPER SAUCE ON  
CREAMY MASH

TURKEY ROULADE WRAPPED IN SMOKED BACON WITH DRIED FRUIT AND PORT  
STUFFING SERVED WITH CHIPOLATE, FONDANT POTOTO AND CRANBERRY  
SAUCE

GRILLED SEA BASS WITH SMOKED SALMON AND A LEMON, HERB CREAM  
BUTTER SAUCE

GRILLED GLAZED PORK STEAK WITH BLACK PUDDING AND A SPICED CIDER  
SAUCE

LAMB RUMP WITH BUTTERED SPINACH, GARLIC MASH AND RED WINE SAUCE  
(£3.00 SUPP)

VANILLA CRÈME BRULEE

APPLE AND WALNUT CAKE WITH CINAMON CUSTARD

HOT CHOCOLATE FUDGE CAKE

FESTIVE BREAD AND BUTTER PUDDING

GINGER STICKY TOFFEE PUDDING WITH ICE CREAM

CHEESE AND BISCUITS (£2.50 SUPP)

MONDAY TO FRIDAY 2 COURSES £18.95      SATURDAY £21.95

MONDAY TO FRIDAY 3 COURSES £21.95      SATURDAY £24.95

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