

TEN FOURTEEN

FOOD • DRINK • MUSIC

2 COURSE FOR £30
3 COURSES FOR £35

Christmas

Menu

STARTER

HONEY ROASTED PARSNIP SOUP
WITH A PARMESAN CRISP (V,VGO,GF)

BETROOT CURED SALMON GRAVLAX
WITH WHIPPED GOATS CHEESE AND DILL (GF)

HAM HOCK TERRINE
WITH MULLED WINE CHUTNEY AND TOASTED BREAD

BREAD CRUMBED BRIE WEDGES
MULLED CRANBERRY COMPOTE, ROSEMARY

MAIN

SIRLOIN STEAK (£10 SUPPLEMENT)
CONFIT TOMATO, MUSHROOM, HANDCUT CHIPS
OR FRIES AND A CHOICE OF SAUCE

HERB CRUSTED COD
CRUSHED NEW POTATOES, BUTTER TENDERSTEM
BROCCOLI

TURKEY ROAST DINNER
ROAST POTATOES, STAR ANISE CARROTS, HONEY
ROASTED PARSNIP, BRAISED RED CABBAGE (GF)

CAJUN SWEET POTATO ROULADE
ROAST POTATOES, STAR ANISE CARROTS, HONEY
ROASTED PARSNIP, BRAISED RED CABBAGE (VG, GF)

DESSERT

WINTERBERRY CRUMBLE
VANILLA ICECREAM (VE, V, GF)

CLEMENTINE CHEESECAKE
SERVED WITH CREAM OR ICECREAM (GF)

CHRISTMAS PUDDING
BRANDY SAUCE