



TEN DEGREES
AT MARKET STREET



Christmas Set Lunch Menu

To begin

Celeriac soup with walnut & sage pesto, caramelised salted apple and walnut oil (pb, gif)

Carpaccio of rare roast beef on Italian Winter leaves with rosemary, anchovy & garlic dressing, parmesan and breadcrumbs

Grilled pear with honey, Perl Las blue, gem lettuce & candied pecans, (v, gif) streaky bacon (optional)

Crispy fried Salmon & Cod arancini with pea puree, tartar sauce & lemon

To follow

Turkey Breast with cranberry, sage & walnut stuffing, triple cooked potato, brussel sprouts, stock pot carrots and braised red cabbage, bread sauce and gravy

Poached Scottish salmon with saffron mash, grilled purple sprouting broccoli, and a cucumber, chorizo & brown shrimp butter sauce (gif)

Roasted Winter root vegetables with goat's cheese sauce, rocket pesto, savoury granola and parsnip crisps (pb without the goats cheese, gif)

Glazed shin of beef in red wine, beef dripping crispy potatoes, braised January King cabbage, salt baked celeriac & salsa verde (supplement £6)

Desserts

Valrhona Chocolate Mousse with sweet raspberry cream & Honeycomb (v, gif)

Bailey's crème brulee (v, gif)

Lemon posset with fresh autumn raspberries & amaretti biscuits (v)

Lincolnshire Poacher organic cheddar & Perl Las blue with cranberry chutney & homemade sourdough crackers (v)

Selection of ice creams (gif) (choose 2)

Selection of Sorbets (pb, gif) (choose 2)



v = Vegetarian, pb = Vegan (plant based), gif = Gluten Ingredient Free
All prices are inclusive of VAT. A 10% discretionary service charge will be added to all bills.
All dishes may contain some traces of nuts. Please inform your server of any allergies or intolerances before ordering.
Not all ingredients are listed & we cannot guarantee the total absence of allergens.

