

TEN DEGREES' FESTIVE LARGE PARTY MENU

(10+ Guests) £45 per person

ON ARRIVAL: Festive cocktail & bread for the table +£10 per person

TO START

Festive spiced carrot soup (pb)

Fennel cream, focaccia

Beef croquettes

Tarragon mayo, pickled shallots

Chicken terrine

Cranberry chutney, rye bread (gif on request)

Smoked salmon rillette

Pickled cucumber, charred focaccia (gif on request)

Root vegetable 'Lasagna'

Celeriac, Parmesan (pb on request)

TO FOLLOW

Roast turkey breast (gif)

or

Root vegetable & cranberry Wellington (pb)

or

12-hour braised beef shin

Served with triple cooked roasties, braised red cabbage, cauliflower cheese, bacon fried sprouts, carrot purée & bottomless gravy

80z 28-day dry aged flat iron steak

Skinny fries, confit garlic mushroom, peppercorn sauce 10oz rib eye upgrade +10 8oz fillet upgrade +12

Roast cod

Crushed new potatoes, fennel, white wine beurre blanc

Cauliflower & chestnut risotto (pb)

Chimichurri

Crispy chicken burger

Crispy chicken breast, house slaw.

TO FINISH

Christmas pudding (pb) Crème anglaise, brandy berries

Chocolate brownie (v) Seasonal fruits, Chantilly cream

Baileys crème brûlée (v|gif)

Ice Cream & Sorbets (v, gif)
3 scoops (Sorbets - pb)

COCKTAILS

Sleigh my name £11 Smirnoff Cherry Drop Vodka, Dr Pepper, grenadine, cherry

Don't eat yellow snow £11 Cîroc Pineapple Vodka, Malibu,

Cîroc Pineapple Vodka, Malibu, lime, crushed ice

SIDES £4.5 each: Pigs in blankets | Braised red cabbage (v) | Bacon fried sprouts | Triple cooked roasties (v) | Skinny fries (v) | Garlic focaccia (v)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free