

Merry Xmas 2026

Eat, Drink and be Merry @ **No10**

To Begin

Black Pudding Bon Bons & Pigs in Blankets

Crispy black pudding bon bons paired with succulent pigs in blankets

Served on a bed of fresh rocket & red onion salad

Finished with a sweet & tangy honey mustard dressing

Prawn & Smoked Salmon Cocktail

Classic prawn & smoked salmon cocktail with juicy king prawns & delicate smoked salmon

Served with sun-dried tomatoes, crisp cucumber, baby gem lettuce, all coated in a rich

creamy marie rose sauce, accompanied by freshly buttered brown bread

Parsnip & Apple Soup

Smooth comforting parsnip & apple soup, garnished with parmesan croutons

Crispy parsnip ribbons and a delicate drizzle of cream

Served with warm crusty bread and finished with fresh chives

Stilton & Caramelised Red Onion Filo Parcel

A flaky filo parcel filled with tangy stilton and slow-caramelised red onions

Resting on a luxurious white wine, spinach & walnut cream sauce

The Main Event

Buttered Roast Turkey

Succulent roasted turkey crown served with crispy goose fat roast potatoes, honey & thyme glazed

carrots & parsnips, homemade sausage meat stuffing balls, pigs in blankets, tenderstem broccoli,

Brussel sprouts with pancetta & chestnuts, all finished with rich turkey gravy

Cranberry & Pistachio Encrusted Salmon

Oven-baked salmon fillet coated in a crisp cranberry and pistachio crumb

Served on a silky parsnip puree with tender mangetout and roasted broccoli & cheese florets

Finished with a delicate white wine cream sauce

8oz Ribeye Steak

A succulent 8oz ribeye steak, expertly cooked to your liking and served with layers of golden

dauphinoise potatoes, crispy pancetta, buttery leeks, rich creamed savoy cabbage, glazed baby carrots

and parsnip crisps, Finished with luxurious red wine jus

Mushroom, Chestnut & Butternut Squash Filo Pie

A golden, flaky filo pastry pie filled with earthy mushrooms, sweet butternut squash & roasted chestnuts

served with a rich roasted red pepper sauce & accompanied by wilted spinach, garlic mushrooms,

crispy baby roast potatoes & topped with crunchy fried leeks

Something Sweet

Traditional Christmas pudding

Served with rich brandy sauce or smooth vanilla custard

Mince Pie Sundae

Crumbled mince pie layered with indulgent rum & raisin ice cream, drizzled with

chocolate sauce, topped with whipped cream & finished with a chocolate straw

Salted Pistachio Semifreddo

Luxurious salted pistachio semifreddo, delicately frozen for a smooth, creamy texture

Served with a vibrant strawberry puree, finished with chocolate swirls and a crisp biscuit crumb

Luxury Chocolate Chip Bread & Butter Pudding

made with rich buttery brioche layered with belgian chocolate chips and baked

until golden, served warm with silky brandy infused vanilla custard

or creamy madagascan vanilla icecream

3 Courses £39.95

£10 per person deposit payable on booking

Pre-booking and Pre-ordering required

24th November - 23rd December 2026