



# Christmas DINNER MENU

## STARTERS

### SOUP OF THE DAY 7

House bread, butter.

### WARM BRIE BRUSCHETTA 8

With sundried tomato & basil pesto, balsamic syrup.

### VEGAN SUPER SALAD 9

Sun blush tomato, mixed leaf, red onion, cucumber, broccoli florets, pumpkin seeds, sesame seeds chickpea croutons, sliced mushrooms, balsamic drizzle.

### CHEESY GARLIC BREAD (v) 7

Toasted ciabatta, garlic oil, cheddar cheese.

### CORN NACHOS (v) 8

Cheese, tomato salsa, sour cream & jalapeños.

### CLASSIC PRAWN COCKTAIL 10

Cold water prawns, Marie Rose & wheaten bread.

### BANG BANG CHICKEN 10

Battered chicken pieces, stir-fried vegetables, Phuck Phuck sauce & sesame seeds.

### CHICKEN WINGS 10

House hot sauce & blue cheese dip.

### CLASSIC CHICKEN CAESAR 10

Baby Gem, bacon, croutons, anchovies, Caesar dressing & parmesan.

## MAINS

### BEEF PENNE 22

Slow cooked beef in rich tomato ragu, garlic bread & parmesan.

Vegetarian option available

### RAVIOLI (v, VGN) 20

Pea & shallot pocketed pasta with sun blushed tomato, baby onions, garlic, olive oil & fresh basil.

### FULL RACK RIBS 23

Slow roasted tender ribs, crunchy slaw, bbq sauce & fat chips.

### JOSPERS CURRY 22

Marinated chicken fillet in a madras sauce, naan bread & rice.

### LINEN BURGER 20

8oz burger, brioche bun, fully dressed, bacon, cheddar cheese, Ballymaloe relish, slaw & fries.

### TRADITIONAL TURKEY & HAM 22

with sage and onion stuffing, pan gravy, seasonal vegetables, chipolata sausage, mashed & roast potato.

### FISH & CHIPS 22

Beer battered haddock, mushy peas, tartar sauce & fat chips.

### DAUBE OF BEEF 22

Whipped mash, baby onion & red wine jus & Chef's vegetables.

### GRILLED SALMON 22

Spanish potatoes, roasted with onion, tomato, garlic, smoked paprika, Chef's vegetables, white wine cream sauce.

### BUTTER BEAN CASSEROLE (v, GF) 19

Served with spiced vegetable salad.

### VEGAN CURRY (v, VGN) 19

Roast vegetables in a madras sauce, steamed rice, naan bread.

## GRILL

### FILLET 10oz 40

The most tender steak regarded by many as the premium cut.

### SIRLOIN 10oz 35

A delicate flavour balanced with a firmer texture.

### RIBEYE 10oz 35

Bursting with flavour.

Salt aged for 28 days and served with roast tomato, chips & choice of sauce...

Creamy Pepper / Pan Gravy / Garlic Butter

## SIDE DISHES 5

FRIES, FAT CHIPS,  
CHEF'S VEGETABLES,  
HOUSE DRESSED SALAD,  
WHIPPED MASH,  
ONION RINGS, SLAW.



Our kitchen handles all 14 allergens. Please ask your server for all information relating to allergens and food menu items



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*It's*  
*Christmas*  
**TIME**