



Number 10 South Dock Bistro

60 seated restaurant located on the exhibition floor with full waitress service
A chance to entertain clients or have a more relaxing lunch away from the hustle and
bustle of the exhibition aisles

Two or three course express menu

MENU

Starters

Butternut squash soup ✓

5 tomato salad, Cabernet Sauvignon gel,
basil emulsion, homemade soft cheese
and olive oil crumble ✓

Pressed ploughman's terrine of ham hock
& Lancashire cheese, spiced tomato
ketchup and pickled garden vegetables

All served with bread basket and butter

Mains

Teriyaki glazed cod, sticky rice, shredded
vegetables, mirin, radish, pickled ginger,
steamed bok choi and crispy udon noodle

Roast breast of Goosnargh chicken, cream
of sweetcorn & tarragon, de-hydrated
tomato, olive crumble and jus gras

Baked potato, smoked garlic & rosemary
pie, braised peas, spinach & baby onions,
roasted parsnips ✓

Dessert

Warm rice pudding, summer strawberry
compote, homemade granola

Elderflower panna cotta

Rhubarb and custard tart, crème
mousseline and rhubarb crisp

2 courses £25.00

3 courses £33.00