

The background is an abstract, textured composition. It features a mix of deep navy blue, vibrant teal, and shimmering gold. The textures are layered and organic, resembling marbled paper or a watercolor effect with fine, irregular patterns. The overall feel is sophisticated and festive.

CELEBRATE IN STYLE THIS FESTIVE SEASON

Christmas & New Year 2023

THE SOAK

CELEBRATE THE FESTIVE SEASON WITH US



Delight the senses this Christmas & New Year at The Soak, the ultimate eating & drinking destination in Victoria, London.

With plush décor, a showcase bar, expert mixologists, refreshing cocktails and sumptuous food, The Soak offers the perfect setting to host your corporate festive events, drinks receptions, or a sit-down lunch or dinner.

We look forward to welcoming you for spectacular celebrations this Christmas.

Karen Lee
Food and Beverage Manager

FESTIVE LUNCH & DINNER

The Soak Restaurant & Bar is a great place to get together for a superb pre-Christmas lunch with friends, family or colleagues.

DATES AND PRICES

Available 24th November - 22nd December
Lunch 12.30pm - 3pm
Dinner 5.30pm - 9.30pm

From £55 per person
includes a glass of sparkling wine on arrival
followed by a 3-course meal



MAINS

Roast turkey ballotine with sage & onion stuffing, pigs in blankets, roast potatoes, honey roasted carrots & parsnips, Brussels sprouts, roast chestnuts, turkey jus, cranberry sauce (N)

Braised feather blade of beef, Marsala wine sauce, honey roasted carrots & parsnips, tenderstem broccoli, horseradish & spring onion mash

Steamed seabass, shellfish sauce, parsley mash, roasted red peppers, tenderstem broccoli, herb oil

Puff pastry Wellington with butternut squash, chickpea, sweet potato, carrot & walnuts, with a smoky red pepper & redcurrant chutney, roast potatoes, carrots & parsnips, Brussels sprouts & chestnuts, cranberry sauce, vegan gravy (VG, N)

DESSERTS

Christmas pudding, brandy sauce, rum & raisin ice cream, biscuit crumble (V)

Mango & passion fruit cheesecake (V)

Belgian chocolate & raspberry torte, raspberry sorbet (VG)

British cheese selection, red onion chutney, celery, crackers (V)

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Mince pies, tea & coffee

STARTERS

Spiced roast pumpkin soup, toasted pumpkin seeds, crispy onions, herb oil, soya yoghurt (VG, GF)

Smoked salmon, pickled shallots in red wine vinegar, sour cream, herb cress (GF)

Pressed chicken & apricot terrine, green tomato relish, ciabatta crostini

Tian of roasted sweet potato, candied beetroot, braised quinoa, herb oil (VG)

To book please call 020 7523 5055 or email dine.vic@theclermont.co.uk

The Soak is available for private party hire (up to 120 guests). Menu subject to change due to product availability.

CHRISTMAS DAY DINING



Bring family or friends for our traditional Christmas dinner in The Soak and celebrate in style. We'll take care of everything with our usual attention to detail.

DATES AND PRICES

Only available 25th December
Lunch from 12.30pm-3pm

Adults – £135 per person
Children – £50 per person
(under 12 years)

Price includes a five-course seated meal with a glass of Champagne, tea, coffee and petit fours.

To book please call 020 7523 5055 or email dine.vic@theclermont.co.uk

To confirm your booking for Christmas Day, full payment is required in advance. A discretionary 12.5% service charge will be added to your bill. Menu subject to change due to product availability.

ON ARRIVAL

Glass of Champagne

STARTERS

Spiced pumpkin soup, toasted pumpkin seeds, crispy onions, herb oil, soya yoghurt (VG, GF)

Smoked salmon & cream cheese roulade, keta caviar, curly endive, lemon dressing (GF)

Pressed ham hock & pea terrine, green tomato relish, ciabatta crostini

Tian of roasted sweet potato, candied beetroot, braised quinoa, herb oil (V)

TO REFRESH

Sorbet



MAINS

Roast turkey ballotine with sage & onion stuffing, pigs in blankets, roast potatoes, honey roasted carrots & parsnips, Brussels sprouts, roast chestnuts, turkey jus, cranberry sauce (N)

Roast strip loin of Hereford beef, red wine jus, roast potatoes, honey roasted carrots & parsnips, kale, red wine jus, Yorkshire pudding

Steamed salmon supreme, Champagne sauce, baby potatoes, carrots, asparagus in parsley butter

Roasted butternut squash, artichokes, grilled red peppers & radicchio, tagliatelle, vegan Italian hard cheese, basil nut-free pesto (VG)

DESSERTS

Christmas pudding, brandy sauce, rum & raisin ice cream, biscuit crumble (V)

Mango & passion fruit cheesecake (V)

Belgian chocolate & raspberry torte, raspberry sorbet (VG)

TO FINISH

British cheese selection, red onion chutney, celery, crackers (V)

Petit fours, tea & coffee

NEW YEAR'S EVE

Celebrate this New Year's Eve at The Soak where you can enjoy the sumptuous surroundings of this beautiful hotel restaurant and start the New Year with a bang!

DATES AND PRICES

Only available 31st December
6pm-10pm

Adults – £135 per person

Price includes a six-course seated meal with a glass of Champagne, tea, coffee and petit fours.



To book please call 020 7523 5055 or email dine.vic@theclermont.co.uk

To confirm your booking for New Year's Eve, full payment is required in advance. A discretionary 12.5% service charge will be added to your bill. Menu subject to change due to product availability.



ON ARRIVAL

Glass of Champagne

Amuse-bouche
– Truffled mushroom arancini (V)

STARTERS

Severn & Wye smoked salmon,
shrimps, charred gem lettuce, crostini,
lemon mayonnaise, radishes, pickled
red onions

Chicken liver parfait, smoked chicken,
Parma ham crisps, green tomato relish
(GF)

Celeriac velouté, mushrooms, pesto,
potato croutons (VG, GF)

TO REFRESH

Raspberry sorbet, sparkling wine,
peach purée (GF)

MAINS

Pan fried fillet of beef, woodland
mushroom, Madera jus, Anna potatoes,
buttered spinach, glazed carrots (GF)

Steamed halibut, mousseline potatoes,
braised leeks, keta caviar, chive &
Champagne sauce (GF)

Pumpkin and sage tortelloni, roast
cherry tomato fondu, toasted pine
nuts, basil oil (VG, N)

DESSERTS

Vanilla panna cotta, spiced roast plums,
Amaretti & plum syrup, meringue (GF)

Dark chocolate delice, roasted oat
crumble, salted caramel ice cream (V)

TO FINISH

Artisan British cheese selection,
quince jelly, water biscuits, celery

Chocolate truffles, tea & coffee

To Make a Booking

To confirm a Christmas Day or New Year's Eve booking, a full pre-payment is required. For other festive bookings, a £10 deposit per person will be required within 7 days. Should no deposit be received, then the booking will automatically be released. The total balance outstanding, final numbers and pre-orders are required 7 days prior to your event. Should balance not be received by the due date, the booking will be released and any deposits forfeited. Prices are per person and inclusive of VAT at the current rate.

Confirmations and receipts will be forwarded to you as confirmation of booking. Final payment for any accommodation booked must be paid at the same time as event final payments. For bookings of 10 rooms or more a rooming list is required 14 days prior to arrival. Deposits and final payments can be paid by major credit cards or deposit bags. Payments can also be made at the hotel front desk where a receipt will be issued.

Cancellation Policy

Deposits, part payments and full payments are not refundable and non-transferable under any circumstances. We recommend that you take out event insurance to cover you in the case of cancellation.

If the event has to be cancelled by Clermont Hotel Group, an alternative date will be offered or a full refund given without liability to the hotel. Should minimum numbers not be reached on your chosen party night, the hotel reserves the right to offer an alternative function. Minimum numbers will apply to private parties. Please discuss your specific requirements with the Christmas Co-ordinator.

Food and Drink

Pre-orders for meals will be required. Pre-orders for beverages are also advisable to ensure your preferred choice is available on the night.

Food Allergies and Intolerances

(V) indicates suitable for Vegetarians.
(VG) indicates suitable for Vegans.
(N) contains Nuts. (GF) indicates Gluten Free.

If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments.

All weights are approximate before cooking.

General Information

Minimum numbers apply for shared party functions. Should the amount of guests drop below this number, the event will be transferable to another date. Unfortunately, special seating arrangements cannot be guaranteed. Small parties may be grouped and seated together. The hotel reserves the right to amalgamate events to ensure minimum numbers.

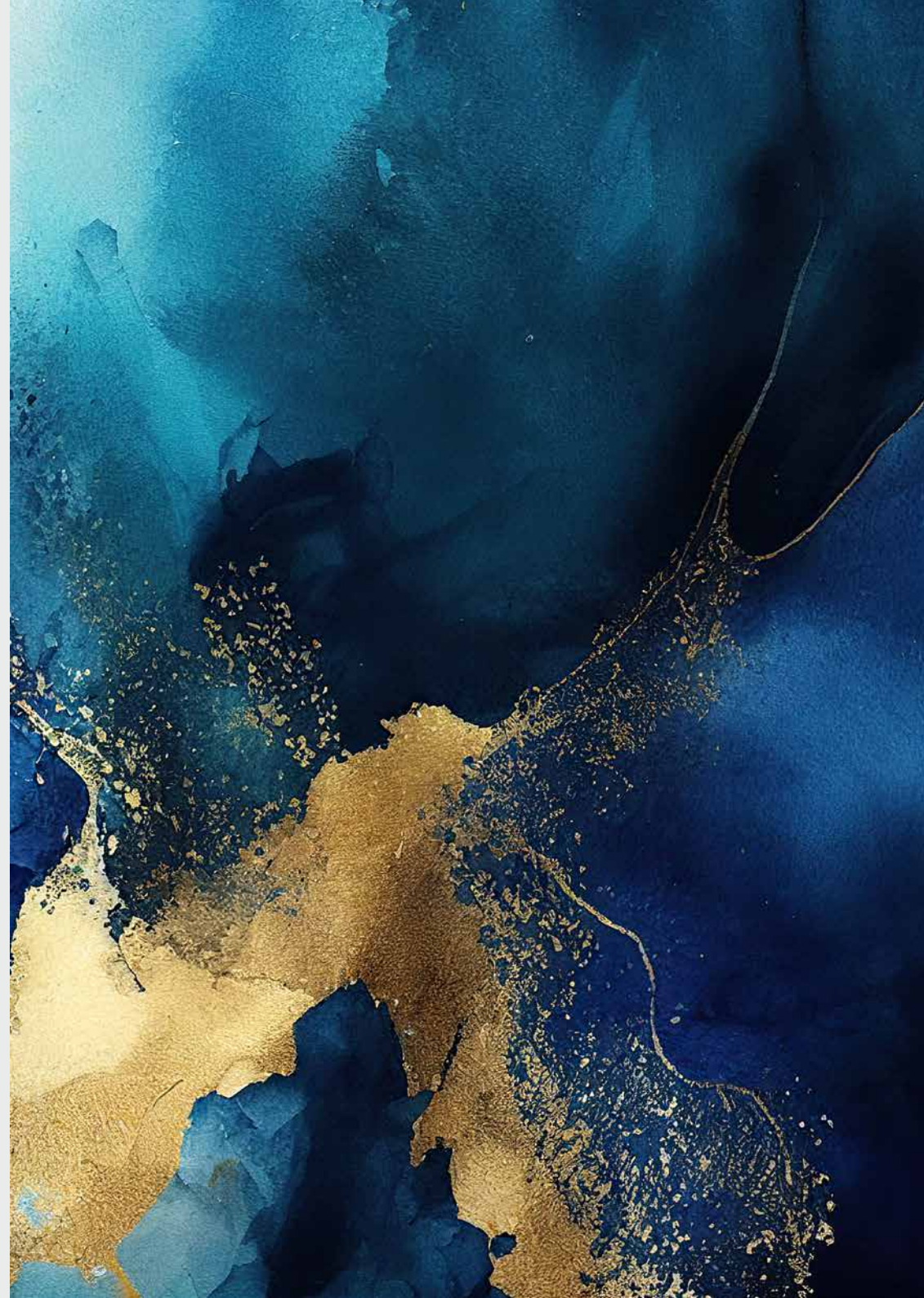
Minimum age for guests attending evening functions is 18 years. All details are correct at the time of going to print and are subject to alteration without prior notice.

Any damage caused by any guests will result in charges being levied. Strict dress code applies to evening functions, casual jeans and trainers will not be accepted. All music and entertainment will cease at the set time according to the individual hotel's permitted licensing hours.

All prices are inclusive of VAT at the current rate, excluding entertainment provided by external suppliers.

More information

Please call 020 7523 5055
Or email meet.vic@theclermont.co.uk



GET IN TOUCH

Got a question? Something we've not covered?
Drop us a line. We'd love to hear from you.

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