

THE SEASON OF *magic*

Festive Lunch & Dinner

Available 21st November – 24th December
2 Courses from £50 pp / 3 Courses from £55 pp

STARTERS

Roast pumpkin soup, garnished with toasted pumpkin seeds, chives, herb oil, soya yoghurt. **VG GF**

Smoked salmon with pickled fennel & red onion slaw, cream cheese, and crispy fried pitta stick.

A selection of **dim sum** from the experts at **Ping Pong**, with flavours perfect for the festive party season.
Watch this space for more information closer to Christmas.

MAINS

Roast turkey ballotine with sage & onion stuffing, served with pigs in blankets, roast potatoes, roast carrots & parsnips, Brussels sprouts, chestnuts, cranberry sauce, and turkey jus. **N**

Braised feather blade of beef with parsley mash, roast carrots & parsnips, kale, and a red wine jus. **GF**

Baked seabass fillets, parsnip matchstick crisps, shellfish bisque sauce, creamy mash, kale, and herb oil. **GF**

Sticky rice pot topped with Chinese mushrooms sautéed with bean curd and black beans.
From Ping Pong, the masters of dim sum. **VG**

DESSERTS

Seasonal panna cotta. **V GF**

Panettone bread & butter pudding, with brandy sauce. **V**

Chocolate & raspberry torte, with raspberry sorbet. **VG**

THE SOAK

NB. menu subject to change due to product availability.

V indicates suitable for Vegetarians. **VG** indicates suitable for Vegans. **GF** indicates Gluten Free. **N** indicates item contains nuts.

Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see website for full T&Cs.

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