

THE SEASON OF *magic*

Festive Lunch & Dinner

Available from 21st November

2 Courses from £50 pp / 3 Courses from £55 pp

STARTERS

Spiced Butternut Squash Soup **VG GF**

Warm and cosy with crispy potato croutons, garden peas, chives, herb oil & a swirl of soya yoghurt

Beetroot-Cured Salmon

Gin-cured salmon with candy beet shavings, pickled watermelon, whipped feta, pea shoots & crunchy pitta crisps

Ham Hock Terrine

Chunky ham terrine with sharp piccalilli, chicory salad, pickles & crostini on the side

MAINS

Wild Mushroom-Stuffed Guinea Fowl **GF**

Tender guinea fowl wrapped around mushrooms, served with seasonal root veg & a redcurrant jus

Slow Braised Beef **GF**

Melt-in-your-mouth beef in marsala wine gravy, with bacon lardons, pearl onions, mushrooms, creamy mash & sautéed kale

Roast Stone Bass **GF**

Golden roast bass with prawns in a rich shellfish bisque, parsley mash, kale & herb oil

Festive Tagliatelle **VG**

Tossed with wild rocket pesto, sautéed sprouts & chestnuts, topped with vegan Italian-style cheese

The Ultimate Festive Turkey Sandwich

A grilled turkey patty + sage & onion sausage patty, stacked with crispy bacon & cranberry sauce in a toasted brioche bun, served with sweet potato fries & a pot of turkey gravy on the side

DESSERTS

Panettone Bread & Butter Pudding **V**

Rich and festive, served warm with a scoop of Christmas pudding ice cream

Spiced Plum Pavlova **V**

Crisp meringue nests with soft roasted plums & fluffy Chantilly cream

Chocolate & Mimosa Cheesecake **VG GF**

Silky chocolate with a hint of orange — dairy-free, gluten-free, and full of flavour

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.

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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THE SOAK