

# Festive menu at Soho Farmhouse

£75 per person

Ham hock terrine, piccalilli, sourdough  
Potted salmon rillettes, melba toast  
Mulled wine poached pear, farm beets (plant based)

Norfolk bronze turkey, all the trimmings  
Cornish hake, barley & squash risotto  
Wild mushroom pithivier (plant based)

Honey glazed carrots  
Brussel sprouts, pancetta  
Wood oven potatoes, confit garlic, rosemary

Farm Christmas pudding, custard  
Cherry bakewell, lemon Chantilly  
Chocolate & orange pot (plant based)

Mini mince pies

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

# Festive menu at Soho Farmhouse

£85 per person

Pork, chicken and bacon terrine, chutney

Mushroom and tarragon gnocchi

Devon crab, celeriac, green apple

Beef wellington, confit shallot, jus

Cod, sea vegetables, shellfish sauce

Farm garden squash pithivier, watercress sauce (plant based)

Honey glazed carrots

Brussel sprouts, pancetta

Wood oven potatoes, confit garlic, rosemary

Farm Christmas pudding, custard

Ginger and treacle cake, clementine crème fraiche

Farmhouse cheeses, Oxford blue, Rollright, Farm honeycomb (+£9 per person)

Winter berries, coconut cream, meringue

Mini mince pies

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# Festive menu at Soho Farmhouse

£120 per person

Minimum 10 guests, maximum 40 guests

Smoked salmon blini, creme fraiche, caviar

Salt baked beetroot, horseradish

Scallop, cauliflower, prosciutto

Cotswolds Estate venison, savoy cabbage, pancetta

Squash wellington, wild mushroom, chestnuts

Farm Christmas pudding, custard

Chocolate mousse, cherry, meringue

Rollright, Farm honeycomb

Mini mince pies

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## Bites at £4 each

Ham hock scrumpet, pickles

Haggis and Lincolnshire sausage roll, brown sauce

Pigs in blankets

Brie and cranberry tart (vegetarian)

Smoked haddock & leek croquette, chive mayo

Sweetcorn fritter (plant based)

Wild mushroom arancini, garlic aioli (vegetarian)

Potato rosti, creme fraiche, dill (vegetarian)

## Bowls at £7 each

Burt end mac and cheese

Pulled short rib, red onion sliders

Plant based burger, cranberry (plant based)

Tater tots, truffle, parmesan (vegetarian)

Barley and beetroot risotto, seeds (plant based)

Butternut madras, pilau rice (plant based)

Cod goujons, fries, tartare sauce

Wild mushroom & tarragon gnocchi (vegetarian)

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