Soho House 40 Greek Street festive menu

£65 per person
Starters and desserts to share / Mains choose one

Starters
Celeriac soup, black truffle (plant based)
Prawn & avocado cocktail, frisse
Steak tartare, sourdough

Mains
Pumpkin and chestnut pithivier, taleggio (vegetarian)
Monkfish, cauliflower, sea herbs
Bronze Norfolk turkey, pigs in blankets, bread sauce, gravy
Ribeye on the bone, bearnaise
All served with traditional accompaniments

Desserts
Chocolate brownie, salted caramel (plant based)
Christmas pudding, brandy custard (vegetarian)
Baked cheesecake, cranberries
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.
All above prices are inclusive of VAT.