

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.