Soho Farmhouse festive menu

£75 per person
All to share

Starters
Ham hock terrine, piccalilli, sourdough
Kiln-roast smoked salmon rillettes, granary bread
Mulled wine poached pear, farm beets (plant based)

Mains
Bronze Norfolk turkey, pigs in blankets, bread sauce, gravy
Hake, pearl barley risotto, artichoke
Winter squash, smoked aubergine, chestnuts, sage (plant based)
All served with traditional accompaniments

Desserts
Farm Christmas pudding, brandy sauce
Cherry bakewell, lemon Chantilly
Chocolate orange pot (plant based)
Mini mince pies

Maximum 40 guests

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.
Soho Farmhouse festive menu

£85 per person
Choose one dish per course

Starters
Smoked bacon, pigeon and prune terrine, marmalade
Potted shrimp pickles, sourdough croutes
Truffled artichoke, lamb’s leaf, capers (plant based)

Mains
Bronze Norfolk turkey, pigs in blankets, bread sauce, gravy
Cod, colcannon, lovage oil
Farmhouse garden platter, leeks, salsify, cauliflower, sunflower tahini (plant based)

All served with traditional accompaniments

Desserts
Farm Christmas pudding, brandy sauce
Dark chocolate fondant, candied clementine
Winter berry pot, meringue (plant based)
Mini mince pies

Cheese
Selection of British cheeses, chutney, biscuits

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£120 per person
Choose one dish per course

On arrival
Glass of Moët Brut
Smoked salmon blini, creme fraiche

To start
Winter squash soup, tarragon oil (plant based)

Starters
Pressed ruby beetroot, horseradish (plant based)
Roast scallop, parsnip puree, chive dressing

Mains
Cotswolds Estate venison loin, savoy cabbage, pancetta
Bronze Norfolk turkey, pigs in blankets, bread sauce, gravy
Squash wellington, wild mushroom, confit chestnuts (plant based)

Desserts
Farm Christmas pudding, brandy sauce
Chocolate mousse, cherries
Rollright, biscuits, honeycomb
Mini mince pies

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Bites £4 each
Buttermilk chicken, sriracha
Glazed pork belly, apple sauce
Brie & cranberry tart (vegetarian)
Prawn arancini, spicy mayo
Tempura cauliflower, teriyaki glaze (plant based)
Beetroot & hummus tart (plant based)
Squash, taco, pomegranate, pickled chilli (plant based)
Beef taco, pomegranate, coconut yoghurt
Bubble & squeak croquettes, black garlic aioli (vegetarian)

Bowls £7 each
Mac and cheese, truffle
BBQ sticky wings
Beef short rib sliders
Mini Neat burgers (plant based)
Tater tots, truffle
Pigs in blankets, cranberry
Turkey madras, rice
Butternut madras, rice (plant based)
Turkey & chestnut stuffing bap

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