

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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Soho Farmhouse festive menu

£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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Soho Farmhouse festive menu

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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