

FESTIVE MENU

at Soho House

STARTERS

Poached pear, bitter leaves, salted seeds (plant-based)

Prawn cocktail, gem, Marie Rose

Duck liver parfait, quince, brioche

MAINS

Jerusalem artichoke risotto, black truffle (plant-based)

Salmon en croute, hollandaise sauce

Norfolk Bronze turkey, bread sauce, pigs in blankets

Served with all the trimmings to share

DESSERTS

Vanilla arctic roll, berries (plant-based)

Flourless chocolate cake, pouring cream (vegetarian)

Christmas pudding, brandy custard (vegetarian)

Mini mince pies (vegetarian)

Three courses for £75

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 House

STARTERS

Heritage beetroot, Brussels tops, aged balsamic (plant-based)

Salmon gravadlax, dill creme fraiche, apple

Venison carpaccio, juniper, Dijon mustard

MAINS

Rotisserie celeriac, sage, chestnuts (plant-based)

Salt-baked sea bass, confit fennel, caper butter

Norfolk Bronze turkey, bread sauce, pigs in blankets

Served with all the trimmings to share

DESSERTS

Jelly & ice cream (plant-based)

Christmas pudding, brandy custard (vegetarian)

Profiteroles, vanilla ice cream, chocolate sauce (vegetarian)

Mini mince pies (vegetarian)

Three courses for £90

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FESTIVE MENU

at Soho House

STARTERS

Wild mushroom pate, black truffle (plant-based)

Cornish crab, watercress, green apple

Smoked duck, bitter leaves, cranberries

MAINS

Celeriac pithivier, chestnuts, gravy (plant-based)

Wild turbot, leeks, lemon butter

Norfolk Bronze turkey, bread sauce, pigs in blankets

Served with all the trimmings to share

DESSERTS

Chocolate & cherry trifle (plant-based)

Pavlova, mulled-wine poached pears

Christmas pudding, brandy custard (vegetarian)

Mini mince pies (vegetarian)

Three courses for £110

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FESTIVE MENU

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BITES *£5 each*

Wild mushroom & truffle croquette (vegetarian)

Pumpkin & pine nut bruschetta (plant-based)

King prawn vol au vent, Marie rose

Smoked salmon blini, creme fraiche

Honey & mustard pigs in blankets

Aged beef tartar, potato rosti

BOWLS *£8 each*

Salt-baked beetroot, black figs, seeds (plant-based)

Baked potato gnocchi, ricotta, sage (vegetarian)

Norfolk Bronze turkey, stuffing, gravy

Ox cheek, mashed potatoes, horseradish

Crab ravioli, lemon butter sauce

Atlantic cod, celeriac, sea herbs

BIGGER *£10 each*

Steak & chips, peppercorn sauce

Soho Smash beef burger

Symplicity vegan burger (plant-based)

Lobster roll, Marie Rose, gem lettuce

SWEET *£5 each*

Black Forest trifle (plant-based)

Christmas pudding, brandy cream (vegetarian)

Chocolate & Clementine roulade (vegetarian)

Mini mince pies (vegetarian)

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