

# Festive set menu one at Soho House Berlin

## Starters

Confit duck breast, cauliflower, red cabbage

Charred artichokes, tofu dip, herb salad, horseradish (plant based)

Burrata, confit leeks, pickled tomato, pesto (vegetarian)

Scallops carpaccio, fennel, dill, blood orange

## Mains

Risotto, wild mushrooms, parmesan (vegetarian)

Spicy hokkaido squash, sweetcorn salsa, vegan feta (plant based)

Halibut, beurre blanc, samphire, trout roe

Braised beef cheek, mashed potato, red wine sauce, black truffle

## Desserts

Sticky toffee pudding, vanilla ice cream

Apfelstrudel, crème anglaise

Crème brûlée

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

# Festive set menu two at Soho House Berlin

## Starters

Burrata, confit leeks, pickled tomato, pesto (vegetarian)

Flame-grilled meatballs, smoked yoghurt, tomato, pickled onions

Lettuce heart, capers, radish, citrus, parsley dressing (plant based)

Salt and pepper fried squid, yuzu kosho mayo

## Mains

Penne alla vodka, chilli, tomato, parmesan (vegetarian)

Confit duck leg, dumpling potato, red cabbage

Charred artichokes, tofu dip, herb salad, horseradish (plant based)

Grilled salmon, spinach, lemon aioli

## Desserts

Apfelstrudel, crème anglaise

Crème brûlée

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