

## A LA CARTE MENU - DECEMBER 2017

### STARTERS

#### SCALLOPS

scallops, wrapped in bacon on black pudding, balsamic reduction.

STARTER £11.00 | MAIN £20.00

#### SOUP

tomato and oregano, warm bread roll, salted butter.  
£6.00

#### MUSHROOMS (v)

ciabatta crouton, red onion and garlic sauce.  
£7.00

#### PATE

duck liver and gin pate, pear and white wine chutney, ciabatta croutons.

£7.50

#### DUCK

crispy duck confit salad, soy, sesame and honey dressing.  
£9.50

#### CRAYFISH (g)

prawn, crayfish and apple cocktail, marie rose sauce, gem lettuce.  
£9.50

#### GOATS CHEESE (v)

deep fried breaded goats cheese, beetroot chutney, honey dressing.

£7.50

#### MELON (g)

melon and parma ham, rocket salad, olive oil and balsamic syrup.  
£7.00

#### CARPACCIO, DI SALMONE

smoked salmon with prawns, lemon and caper dressing.  
£9.50

### MAINS

#### DUCK (g)

five spiced duck breast, black cherry and star anise sauce, dauphinoise potato.  
£21.50

#### PORK

pork belly, walnut crumb, garlic and thyme fondant potato, carrot puree, pork stock jus.  
£18.00

#### LAMB

braised lamb shank, soy and honey jus, fondant potato.  
£18.00

#### BEEF (g)

fillet medallions, stilton and port sauce, grilled mushrooms, hand cut chips.  
£25.00

#### FILO PASTRY TART (v)

brie and cranberry filo pastry, parsnip puree and sage cream.  
£15.50

#### TURKEY

traditional turkey, chestnut and thyme stuffing, roast potatoes, turkey gravy and cranberry sauce.  
£15.50

#### COD (g)

cod steak, baby pak choi, coconut rice, thai broth.  
£21.00

#### SEA BASS (g)

sauce vierge, capers, lemon olive oil, basil and tomatoes, crushed new potatoes and chives.  
£18.00

#### LINGUINE

mussels, clams and prawns, creamy garlic, chilli, tomato and vermouth Sauce.  
£15.50

# S O F T L E Y S

*Christmas 2017*



# Christmas Set Menu

## STARTERS

### MUSHROOMS (v)

ciabatta crouton, button mushrooms, red onion and garlic sauce.

### SOUP

leek and potato, warm bread roll, salted butter.

### MELON (g)

melon and parma ham, rocket salad, olive oil and balsamic syrup.

### GOATS CHEESE (v)

deep fried breaded goats cheese, beetroot chutney, honey dressing.

### PATE (v)

stilton and walnut pate, ciabatta wafers, red onion chutney.

### FISHCAKE

salmon fishcake, spinach, lemon and dill butter sauce.

## MAINS

### SOFTLEYS SHEPHERDS PIE (g)

slow braised lamb shoulder and beef mince, potato and cheddar mash.

### LAMB (lunch time special)

roasted leg of lamb, red wine and rosemary gravy, roast potatoes and apricot stuffing.

### BUTTERNUT SQUASH (v)

butternut squash and sage risotto, pea shoots and parmesan crisps.

### SEA BASS (g)

sauce vierge, capers, lemon olive oil, basil and tomatoes, crushed new potatoes and chives.

### TURKEY

traditional turkey, chestnut and thyme stuffing, roast potatoes, turkey gravy and cranberry sauce.

### LINGUINE

mussels, clams and prawns, creamy garlic, chilli, tomato and vermouth sauce.

## DESSERTS

### CHOCOLATE DOME (g)

belgian chocolate, honey comb and vanilla ice cream, hot salted caramel sauce.

### BREAD AND BUTTER PUDDING

sultana and mandarin bread and butter pudding with cointreau custard.

### CHRISTMAS PUDDING

traditional Christmas pudding and brandy sauce.

### PANNA COTTA (g)

vanilla panna cotta, champagne marinated strawberries, balsamic reduction.

### ICE-CREAM

cherry swirl | chocolate chip | vanilla. (3 scoops)

### SORBET

mango | blackcurrant | lemon (3 scoops)

## A LA CARTE DESSERTS

### CHOCOLATE DOME (g)

belgian chocolate, honey comb and vanilla ice cream, hot salted caramel sauce. £6.50

### CHEESECAKE

raspberry marbled cheesecake, crunchy biscuit base, fresh raspberry coulis. £6.50

### BREAD AND BUTTER PUDDING

sultana and mandarin bread and butter pudding with cointreau custard. £6.00

### CRÈME BULEE

vanilla pod crème brulee with almond snap biscuits. £6.50

### TREACLE TART

old English lemon and treacle short crust pastry tart with hot custard or vanilla ice cream. £6.00

### PANNA COTTA (g)

vanilla panna cotta, champagne marinated strawberries, balsamic reduction. £6.00

### ICE-CREAM

cherry swirl | chocolate chip | double irish cream vanilla | after dinner mint £2.00 (per scoop)

### SORBET

mango | blackcurrant | lemon £2.00 (per scoop)

### CHRISTMAS PUDDING

traditional Christmas pudding and brandy sauce £6.50

### CHEESE

stilton, brie and cheddar, celery and grapes, chutney and cheese biscuits. £7.50 | [taylors 2010 lbv port](#) +£3.50

## CHRISTMAS SET MENU

TUESDAY TO SATURDAY LUNCH 12NOON - 1.45PM (LAST ORDERS)

2 COURSES £18.00 | 3 COURSES £22.00

TUESDAY TO FRIDAY DINNER 6.30 PM - 9PM (LAST ORDERS)

2 COURSES £22.00 | 3 COURSES £26.00

DEPOSITS OF £10PP AND PRE ORDERS REQUIRED FOR GROUP BOOKINGS OF 8 OR MORE

ALL CURRENT MENUS FINISH NOVEMBER 30TH