

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 cointreu custard.

TREACLE TART

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

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 cointreu 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)

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
CHRISTMAS MENUS START DECEMBER 1ST