Festive Set Menu

Starters

Soup of the day, warm bread roll, salted butter. (v)

Creamy stilton mushrooms, puff pastry tart. (v)

Salad of smoked mackerel, new potato, green beans and olives, whole grain mustard dressing. (g)

Melon and parma ham, rocket, olive oil and balsamic dressing. (g)

Chicken liver & madeira wine pate, ciabatta wafers, red onion chutney.

Crayfish, prawn & apple cocktail, baby gem lettuce, bloody mary sauce. (g)

Main

Traditional turkey, chestnut thyme stuffing, roast potatoes, turkey gravy, cranberry sauce.

Sea Bass sauce vierge, capers, lemon olive oil, basil & tomatoes, crushed new potatoes. (g)

Braised flat iron steak, caramelised shallots, creamy mashed potato, red wine jus.

Goats cheese, spinach and sun blushed tomato wellington, balsamic reduction, fresh basil pesto, dauphinoise potatoes. (v)

Traditional nut roast with cashews, almonds and walnuts accompanied with roast potatoes, parsnips and vegetarian gravy. (v)

Desserts

Blueberry cheesecake, blueberry coulis, blueberry macaron.

Spiced apple and almond panna cotta with salted caramel sauce and almond snap. (g)

Traditional christmas pudding with brandy sauce.

Old english lemon and treacle shortcrust pastry tart with hot custard or vanilla ice cream.

Warm chocolate brownie, pistachio crumb, clotted cream ice cream.

This Menu is not available Friday Night, Saturday Night or Sunday Lunch
Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu. (g) Denotes Gluten Free (v) Denotes Vegetarian.



A La Carte Menu

SMOKED MACKEREL (g) ew potato, green beans and olives, whole grain mustard dressing. £8.95

MELON (g) parma ham, rocket, olive oil and balsamic dressing.

£8.95

SALMON CARPACCIO (g) smoked salmon with prawns, lemon and caper dressing. SOUP (v) soup of the day, warm bread roll, salted butter. £7.50

MUSHROOMS (v)
Creamy stilton mushrooms,
puff pastry tart.
£8.95

CRAYFISH (g)
prawn, crayfish & apple
cocktail, baby gem lettuce,
bloody mary sauce.
£10.95

PATE

chicken liver & madeira wine pate, ciabatta wafers, red onion chutney.
\$8,95

DUCK (g) crispy duck confit salad, soy, sesame and honey dressing. £9.95

KING SCALLOPS wrapped in bacon on black pudding, balsamic reduction. STARTER x3 £13.95 MAIN x5 £23.95

SEA BASS (g)
uce vierge, capers, lemon
blive oil, basil & tomatoes,
crushed new potatoes.
£21.95

NUT ROAST (v)
ith cashews, almonds and
alnuts accompanied with
east potatoes parsnips and
vegetarian gravy. £16.95

SIRLOIN STEAK (g) s oz sirloin steak, hand cut chips, garlic butter, rocket and cherry tomato salad. £24,95 SEA TROUT

herb crusted sea trout, lemon butter sauce, spinach, hand cut chips. £24.95

TURKEY traditional turkey, chestnut and thyme stuffing, roast potatoes. turkey gravy, cranberry sauce. £16.95

PORK BELLY crispy pork belly, leek and cider jus, roasted root vegetables. £21.95

LINGUINE

mussels, clams and prawns, creamy garlic, chilli, tomato and vermouth sauce. £21.95

BEEF (g)
fillet medallions, creamy
peppercorn sauce, grilled
mushrooms, hand cut chips.
£29.95

LAMB
braised lamb shank, minted
creamy mashed potato,
rosemary and redcurrant jus.
£24.95

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SOFTLEYS Dessert Menu

CHEESECAKE

blueberry cheesecake, blueberry coulis, blueberry macaron. £7.95

CHOCOLATE SPHERE (g)
belgian chocolate sphere,
honeycomb and vanilla ice cream,
hot salted caramel sauce.
£8.95

TREACLE TART
old English lemon and treacle
short crust pastry tart
with hot custard or vanilla ice
cream. £7.95

CHOCOLATE BROWNIE warm chocolate brownie, pistachio crumb, clotted cream ice cream. £7.95 CHEESE stilton, brie and cheddar, celery and grapes, chutney and cheese biscuits. £8.95

taylors lbv port +£4.00

PANNA COTTA (g)
Spiced apple and almond
pannacotta
with salted caramel sauce and
Almond snap. £7.95

CHRISTMAS PUDDING traditional christmas pudding & brandy sauce. £6.95

ICE-CREAM strawberries & cream, dark chocolate, mint chocolate chip, vanilla £2.50 (per scoop)

Set Menu

TUESDAY TO SATURDAY LUNCH 12NOON - 1.45PM (LAST ORDERS) 2 COURSES £23.00 | 3 COURSES £28.00

TUESDAY TO THURSDAY DINNER 6.00 PM - 8.30 (LAST ORDERS)

2 COURSES £25.00 | 3 COURSES £32.00

Deposits of £10pp required for parties of 8 or more and pre orders for the meals.

We Close Christmas Day, Boxing Day and New Years Day

www.softleys.com

01455290464

Starting from Thursday 28th November. All other Menus will not be available