

# Festive Set Menu

## Starters

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

Deep fried breaded goats cheese,  
apple chutney, beefroot salad. (v)

Smoked mackerel pot with  
shallots, tomato and cheddar cheese  
horseradish cream sauce, melba toasts.

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

Tuscan style marinated slow braised beef, Mediterranean vegetable and tomato  
herb sauce with a creamy mashed potato.

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

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

Fillets of Sea Bass with sauce vierge, capers, lemon olive oil,  
basil & tomatoes, crushed and baked new potatoes. (g)

Mixed Root vegetables and lentil puff pastry pie,  
creamy paprika mashed potato with rich vegetarian gravy. (v)

## Desserts

light vanilla cheesecake,  
mixed berry compote, honeycomb pieces.

rich and creamy mandarin infused possett,  
home baked shortbread.

Traditional christmas pudding  
with brandy sauce.

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

Melting chocolate sphere,  
honeycomb and vanilla ice cream,  
hot salted caramel sauce.



S O F T L E Y S

**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.

# SOFTLEYS A La Carte DECEMBER 2025

**CRAYFISH** (g)  
prawn, crayfish & apple  
cocktail, baby gem lettuce,  
bloody mary sauce.  
£10.50

**MELON** (g)  
parma ham,  
rocket, olive oil  
and balsamic dressing.  
£8.95

**SALMON CARPACCIO** (g)  
smoked salmon  
with prawns,  
lemon and caper dressing.  
£10.50

**SOUP** (v)  
soup of the day,  
warm bread roll,  
salted butter.  
£7.95

**MUSHROOMS** (v)  
Creamy stilton mushrooms  
with red onions,  
toasted ciabatta.  
£8.95

**SMOKED MACKEREL** (g)  
Smoked mackerel pot with  
shallots, tomato and cheddar  
cheese horseradish cream  
sauce, melba toasts. £8.95

**PATE**  
chicken liver & madeira wine  
pate, ciabatta wafers,  
red onion chutney.  
£8.95

**DUCK** (g)  
crispy duck confit salad,  
soy, sesame and  
honey dressing.  
£10.50

**KING SCALLOPS**  
pan seared king scallops,  
spinach, beurre blanc sauce  
crispy pancetta.  
Starter x3 £14.50  
Main x5 £24.50

**SEA BASS** (g)  
sauce vierge, capers, lemon  
olive oil, basil & tomatoes,  
crushed new potatoes.  
£22.95

**NUT ROAST** (v)  
with cashews, almonds and  
walnuts with roast potatoes  
parsnips and a  
rich vegetarian gravy. £17.95

**DUCK**  
pan fried Gressingham duck  
breast, braised red cabbage,  
red cherry jus,  
dauphinoise potatoes.  
£29.95

**SALMON**  
herb crusted fillet of salmon,  
lemon butter sauce, spinach,  
hand cut chips.  
£24.95

**TURKEY**  
traditional turkey, chestnut  
and thyme stuffing,  
roast potatoes, rich turkey  
gravy, cranberry sauce. £17.95

**PORK BELLY**  
crispy pork belly,  
leek and cider jus,  
whole grain mustard  
mashed potato.  
£22.50

**LINGUINE**  
mussels, clams and prawns,  
creamy garlic, chilli, tomato  
and vermouth sauce.  
£21.50

**BEEF** (g)  
fillet medallions, creamy  
peppercorn sauce, grilled  
mushrooms, hand cut chips.  
£32.95

**LAMB**  
rump of lamb,  
pea puree minted mashed  
potato, rosemary,  
redcurrant and garlic jus.  
£26.95

# SOFTLEYS Dessert Menu DECEMBER 2025

**CHEESECAKE**  
light vanilla cheesecake,  
mixed berry compote,  
honeycomb pieces.  
£8.50

**MELTING CHOCOLATE SPHERE** (g)  
belgian chocolate sphere,  
honeycomb and vanilla ice cream,  
hot salted caramel sauce.  
£9.50

**TREACLE TART**  
old english lemon and treacle  
short crust pastry tart  
with hot custard or vanilla ice  
cream. £8.50

**STICKY TOFFEE PUDDING**  
Sticky toffee pudding, baileys  
caramel sauce,  
hazelnuts vanilla ice cream  
£8.50

**CHEESE**  
stilton, brie and cheddar,  
celery and grapes, chutney and  
cheese biscuits. £11.50  
taylors Lbv port +£4.50

**MANDARIN POSSETT**  
rich and creamy mandarin infused  
possett, home baked shortbread.  
£8.50

**CHRISTMAS PUDDING**  
traditional christmas pudding  
&  
brandy sauce.  
£7.50

**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 £24.50 | 3 COURSES £29.50

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

2 COURSES £25.50 | 3 COURSES £32.50

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

Festive Set and A La carte Starting from Thursday 27th November.  
**All other Menus will not be available**

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