

A LA CARTE MENU - DECEMBER 2018

STARTERS

SCALLOPS

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

STARTER £11.00 | MAIN £20.00

SOUP

Honey and Parsnip Soup, warm bread roll, salted butter. £6.00

MUSHROOMS (v)

garlic cream and red onion sauce, ciabatta crouton. £7.50

PATE

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

£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

BEETROOT (v)

beetroot & goats cheese salad, crunchy walnuts, horseradish dressing.

£7.50

MOZZARELLA (g)

grilled, wrapped in parma ham, basil pesto and cherry tomatoes. £7.50

CARPACCIO, DI SALMONE

smoked salmon with prawns, lemon and caper dressing.

£8.50

MAINS

DUCK (g)

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

£21.50

PORK

pork fillet medallions, carrot puree and fondant potato, pork stock jus.

£18.00

LAMB

braised lamb shank, redcurrant and rosemary gravy, fondant potato.

£18.00

BEEF (g)

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

£26.00

CASHEW NUT ROAST (v)

spinach and cranberry cashew nut roast, vegetable stock jus, rosemary roasted potatoes.

£15.50

TURKEY

traditional turkey, chestnut and thyme stuffing, roast potatoes.

turkey gravy and cranberry sauce. £17.00

COD (g)

in parma ham, mussels, clams and prawns, beurre blanc cream sauce, thick cut chips.

£21.00

SEA BASS (g)

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

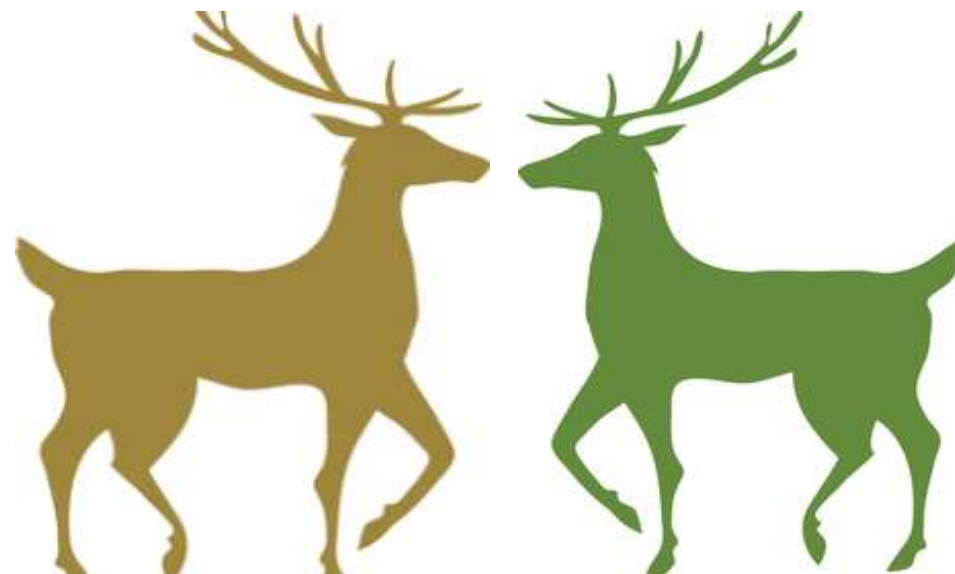
LINGUINE

mussels, clams and prawns,

creamy garlic, chilli, tomato and vermouth sauce. £15.50

S O F T L E Y S

Christmas 2018



Set Christmas Menu

STARTERS

MUSHROOMS (v)
garlic cream and red onion sauce,
ciabatta crouton.

SOUP
carrot and ginger,
salted butter, warm bread roll.

MELON (g) (v)
melon and blackcurrant sorbet,
strawberries and balsamic syrup.

MOZZARELLA (g)
grilled, wrapped in parma ham, basil
pesto and cherry tomatoes.

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

FISHCAKE
salmon fishcake,
spinach, beurre blanc sauce.

MAINS

SOFTLEYS SHEPHERDS PIE (g)
slow braised lamb shoulder and beef
mince, potato and cheddar mash.

LOIN OF PORK
apple and sage stuffing stock gravy,
roast potatoes, apple sauce.

MUSHROOM WELLINGTON (v)
mushroom, stilton, red onion and spinach
wellington, balsamic reduction, dau-
phinoise potato.

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

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

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

DESSERTS

CHOCOLATE DOME (g)
belgian chocolate , honey comb and
vanilla ice cream, hot salted caramel
sauce.

BREAD AND BUTTER PUDDING
rum and raisin bread and butter pudding,
with custard or vanilla ice cream.

CHEESECAKE
raspberry marbled cheesecake,
crunchy biscuit base, fresh raspberry coulis.

PINEAPPLE (g)
malibu roasted pineapple,
crunchy coconut
and mandarin sorbet.

ICE-CREAM
cherry swirl | chocolate chip | vanilla.
(3 scoops)

CHRISTMAS PUDDING
traditional Christmas pudding
and brandy sauce.

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
rum and raisin bread and butter
pudding, with custard or vanilla ice
cream. £6.50

CRÈME BULÉE
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. £6.50

PINEAPPLE (g)
malibu roasted pineapple,
crunchy coconut and
mandarin sorbet.
£6.50

ICE-CREAM
cherry swirl | chocolate chip |
double irish cream | vanilla |
£2.00 (per scoop)

CHOCOLATE BROWNIE
warm chocolate brownie,
pistachio crumb, clotted cream ice
cream. £6.50

CHRISTMAS PUDDING
traditional Christmas pudding
and brandy sauce.
£6.50

CHEESE
stilton, brie and cheddar, celery and
grapes, chutney and cheese biscuits.
£7.50 | taylor's lbv port +£3.50

Set Christmas Menu

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

2 COURSES £18.50 | 3 COURSES £22.50

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

2 COURSES £21.50 | 3 COURSES £25.50

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

ALL CURRENT MENUS FINISH NOVEMBER 29TH
CHRISTMAS MENUS START NOVEMBER 30TH

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