



SOFTLEYS

CHRISTMAS 2026

A LA CARTE

Available

Tuesday to Saturday Lunch and Dinner

Credit cards are required to secure all bookings.

For parties of 8 or more Deposits of £10pp are required and pre orders for all courses.

Reservations can be made using the website
www.softleys.com

STARTING THURSDAY 26TH NOVEMBER

STARTERS

SOUP (v)

Roast tomato and red pepper, croutons, basil oil, warm bread and salted butter. £8.95

DUCK (g)

crispy duck confit salad, soy, sesame and honey dressing. £10.50

MELON (g)

parma ham, rocket, olive oil and balsamic dressing. £9.95

PATE

Chicken liver & madeira wine pate, ciabatta wafers, red onion chutney. £8.95

CRAYFISH (g)

prawn & apple cocktail, baby gem lettuce, bloody mary sauce. £10.95

MUSHROOMS (v)

Creamy stilton mushrooms with red onions, toasted ciabatta. £8.95

SALMON CARPACCIO (g)

smoked salmon with prawns, lemon and caper dressing. £10.50

KING SCALLOPS

pan seared king scallops, spinach, beurre blanc sauce crispy pancetta. x3 £14.50 | x5 £24.50

MAINS

DUCK

pan roasted duck a la orange pan roasted and served pink, orange infused jus, dauphinoise potatoes. £29.95

SEA BASS (g)

grilled sea bass, romesco sauce, basil oil, hand cut chips. £23.95

CARBONARA

King prawns peeled and deveined, diced pancetta, dill and lemon, parmesan cream sauce. £22.50

WELLINGTON (v)

field mushrooms, goats cheese, aubergine and courgettes, tomato and red pepper sauce, buttered new potatoes. £19.95

HALIBUT

pan fried halibut, samphire and hollandaise sauce, sauteed new potatoes. £28.50

BEEF (g)

fillet medallions, creamy peppercorn sauce, grilled mushrooms, hand cut chips. £34.95

LAMB (g)

braised lamb shank, tomato, pomegranate, and cranberry sauce, creamy garlic mash. £26.95

TURKEY

traditional turkey, chestnut and thyme stuffing, roast potatoes. rich turkey gravy, cranberry sauce. £19.95



SOFTLEYS

CHRISTMAS 2026

Christmas Set Priced Festive Menu

Tuesday to Saturday Lunch
from 12noon last orders 1.45pm
(please note the restaurant closes at 3pm)

Tuesday to Thursday Dinner
from 6pm last orders 8.30pm

2 Courses £29.50

3 Courses £34.50

Please note this menu will not be available Friday and Saturday evenings or on Sundays

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STARTING THURSDAY 26TH OF NOVEMBER

STARTERS

Roast tomato and red pepper soup,
croutons, basil oil, warm bread and salted butter. (v)

Deep fried breaded brie,
fig chutney, crunchy walnuts, balsamic and rocket (v)

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)

MAINS

6oz sirloin, hand cut chips, garlic butter,
rocket and cherry tomato salad. (g)

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

Nut Roast- with cashews, almonds and walnuts with roast
potatoes parsnips and a rich vegetarian gravy. (v)

Pan roasted salmon fillet, charred asparagus,
sauteed new potatoes, hollandaise sauce. (g)

Wild mushroom and goats cheese linguine,
topped with truffle oil and rocket. (v)

DESSERTS

Tiramisu- Savoiri sponge layered with Mascarpone
custard, Coffee Liqueur and Dark Chocolate

rich and creamy blood orange Cointreau cream infused
posset, orange zest and ginger short bread biscuits. (g)

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. (g)



S O F T L E Y S

CHRISTMAS 2026

DESSERTS

Tiramisu

Savoirdi sponge layered with Mascarpone custard, Coffee Liqueur and Dark Chocolate
£8.95

Cheesecake

raspberry cheesecake, crunchy biscuit base, raspberry coulis and lemon sorbet.
£8.95

Melting Chocolate Sphere (g)

Belgian chocolate, honeycomb and vanilla ice cream, hot salted caramel sauce.
£9.50

Pineapple (g) (vg)

malibu roasted pineapple, caramelised syrup, lemon and lime sorbet.
£8.50

Treacle Tart

old english lemon and treacle short crust pastry tart with hot custard or vanilla ice cream.
£8.95

Posset (g)

rich and creamy blood orange Cointreau cream infused posset, orange zest and ginger short bread biscuits.
£8.95

Christmas pudding

with brandy sauce.
£7.95

Cheese

stilton, brie and cheddar, celery and grapes, chutney and cheese biscuits.
£12.50

Sorbet

mandarin | lemon | mango
£2.95 per scoop

Ice Creams

strawberries & cream | dark chocolate | vanilla pod |