



*Sophie's*  
SOHO



## Festive Group Sharing Menu

*£65 per person*

### CHEESE VOL-AU-VENT

*Buttery, flaky pastry filled with rich, mature cheese*



### STARTER

#### CRUDITÉS

*Crisp seasonal vegetables served with a velvety, warmly spiced pumpkin dip*

#### SMOKED BRISKET CROQUETTES

*Golden croquettes with slow-cooked brisket and sauerkraut, served with a kick of spiced mayo*

#### SMOKED MACKEREL PÂTÉ

*Smooth, smoky mackerel pâté with crisp cucumber and salsa verde*



### MAIN

#### HONEY-GLAZED CORNISH GAMMON

*Cider-glazed gammon with a mustard celeriac slaw – a hearty winter classic*

#### TRADITIONAL ROAST TURKEY

#### WITH ALL THE FESTIVE TRIMMINGS

*Tender roast turkey with cranberry gravy, served with stuffing & pigs in blankets*

#### SIDES FOR THE TABLE

ROASTED POTATOES *with garlic & rosemary sea salt*

BRUSSELS SPROUTS *with smoked bacon lardons and crispy shallots*

CARROTS & PARSNIPS *with a honey glaze*



### DESSERT

#### GINGERBREAD CHEESECAKE & CLEMENTINE BRANDY PRESERVE

*A creamy cheesecake infused with warming gingerbread spices,  
topped with brandied clementines*



DESIGNED FOR A MINIMUM OF 12+ GUESTS. ADVANCED BOOKING IS REQUIRED.  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.  
PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES IN ADVANCE





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## Festive Group Sharing Menu

*£75 per person*

### CHEESE VOL-AU-VENT

*Buttery, flaky pastry filled with rich, mature cheese*



### STARTER

#### BAKED BEETROOT

*Beetroot with whipped goat's cheese, drizzled with a citrus-honey vinaigrette*

#### CLASSIC PRAWN COCKTAIL

*Succulent prawns with avocado, crisp baby gem lettuce and our signature Marie Rose sauce*

#### HAM HOCK TERRINE

*Rustic pressed ham hock paired with sharp and crunchy seasonal pickles for a festive twist*



### MAIN

#### TRADITIONAL ROAST TURKEY

#### WITH ALL THE FESTIVE TRIMMINGS

*Tender roast turkey with cranberry gravy, served with stuffing & pigs in blankets*

#### WEST COUNTRY RUMP OF BEEF

*Aged rump of beef served with peppery watercress salad and rich bone marrow gravy*

### SIDES FOR THE TABLE

ROASTED POTATOES *with garlic & rosemary sea salt*

BRUSSELS SPROUTS *with smoked bacon lardons and crispy shallots*

CARROTS & PARSNIPS *with a honey glaze*



### DESSERT

#### GINGERBREAD CHEESECAKE & CLEMENTINE BRANDY PRESERVE

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## Festive Group Sharing Menu

*£95 per person*

### PIGS IN BLANKETS

*Classic cocktail sausages wrapped in crispy bacon, served with our signature steak sauce*



### STARTER



#### GRILLED SCALLOPS

*Sweet, caramelised scallops served with a velvety lemon-butter sauce,  
finished with thyme and bacon crumb*

#### CEDAR-PLANKED TROUT

*Gently smoked trout with a silky white wine reduction, paired with fresh baby gem lettuce*

#### SMOKED BRISKET CROQUETTES

*Golden croquettes with slow-cooked brisket and sauerkraut, served with a kick of spiced mayo*



### MAIN



#### NEW YORK STRIP

*Prime cut, seared to perfection and finished with a creamy green peppercorn jus*

#### PRIME RIB OF BEEF

*Aged rib roast, slow cooked for depth of flavour, served with a rich and indulgent marrow gravy*

#### SIDES FOR THE TABLE

*TRUFFLE MAC & CHEESE gruyère, parmesan, crispy onion*

*JACKET POTATO with sour cream, cheddar, chives*

*CREAMED SPINACH crispy shallot, parmesan*



### DESSERT



#### GINGERBREAD CHEESECAKE & CLEMENTINE BRANDY PRESERVE

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