

CHRISTMAS FESTIVE SET MENU

2 COURSE £39 / 3 COURSE £45
FESTIVE MENU AVAILABLE FROM

25TH NOVEMBER - 24TH DECEMBER

For enquiries email christmas.brasserie@sohohouse.com

Jerusalem artichoke velouté, crisps (pb)

Crevettes, sauce Americaine

Duck liver parfait, orange jelly, brioche

Roast Norfolk turkey, all the trimmings

Daube de boeuf

Cod, brown shrimp butter, samphire

Celeriac, wild mushrooms, sage (pb)

all served with trimmings for the table

Christmas pudding, brandy custard

Chestnut bouche de noel

Port soaked stilton, crackers, chutney

Mince pies

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

v - vegetarian pb - plant based.