The Soulville
3, Queen Street
Nottingham
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# Christmas at The Soulville



## Served from Tuesday 1st December to Thursday 24th December

### STARTERS

**TOMATO & ROASTED RED PEPPER SOUP (ve)**
Chef's own recipe. Topped with garlic & herb croutons.

**PIGS IN BLANKET SKEWER**
A skewer of chunky, honey glazed pork chipolata sausages, wrapped in double smoked, black treacle cured bacon.
Served with a pot of our homemade cranberry & sweet chilli jam

**GARLIC MUSHROOM PATE (v)**
An indulgent homemade creamy garlic mushroom pate.
Served on crispy, oven baked crostinis with a festive cranberry & apple chutney.

**FESTIVE PRAWN COCKTAIL**
Succulent & juicy prawns on a bed of fresh crisp leaf tossed with sweet boozy cubes of pear.
Topped with a brandy infused Marie Rose sauce and served with fresh, crusty bread & butter.

### MAINS

**FESTIVE STUFFED CHICKEN BREAST**
This year, just save the turkey for Christmas day! Do you really want it twice?

An oven baked chicken breast, generously filled with a sausagemeat and sage & onion stuffing. Served with a jumbo pig in blanket, creamy buttered mash, honeyed parsnips, seasonal vegetables and rich port & cranberry gravy.

**VEGETARIAN CHRISTMAS PIE (v)**
A homemade puff pastry pie of leek, broccoli and Savoy cabbage in a creamy white wine sauce.
Served with creamy buttered mash, honeyed parsnips, seasonal vegetables and rich port & cranberry gravy (v).

**CHARGRILLED STEAK WITH RED WINE, SMOKED BACON & MUSHROOM SAUCE**
Choose either a **6oz Fillet**, an **8oz Ribeye**, a **10oz Sirloin** or a ***Garlic Butter glazed Tofu steak**
With a traditional garnish of button mushrooms, grilled tomato and a fresh beer battered onion ring.
Served with fresh dressed leaf and chunky chips or creamy buttered mash.
***Tofu will be served with Stilton & cream sauce**
**For an extra £5.00 swap your steak for an 8oz Fillet.**

**POMEGRANATE & PEPPERCORN SALMON**
An oven baked, pomegranate & honey glazed fillet of salmon, with a creamy, white wine and pink peppercorn sauce.
Served with creamy buttered mash, honey roasted parsnips and seasonal vegetables.

### DESSERTS



**CARAMEL APPLE TART (v)**
Pastry base filled with Bramley apple in creamy set custard, topped with a crunchy crumble and thick sticky caramel. Served with Cornish Honeycomb ice cream.

**CHRISTMAS PUDDING (v)**
Boozy Christmas pudding with juicy sultanas and a generous splash of cider and rum.
Served with our "slightly naughty" homemade Brandy sauce.

**BLACK FOREST (v)**
Chocolate biscuit base with a baked chocolate and coconut cream topping, marbled with tangy cherry. Finished with a rich chocolate ganache.
Served with Amaretti & dark cherry ice cream.



FRESH FILTER COFFEE TO FINISH

**2 COURSES & COFFEE FOR £32.95 BEFORE 4pm AND £39.95 AFTER 4pm**
**3 COURSES & COFFEE FOR £38.95 BEFORE 4pm AND £45.95 AFTER 4pm**