

Christmas at

**The Soulville
(Nottingham)**
The Elite Building
Queen Street
Nottingham
NG1 2BL

0115 9412014



The Soulville
so much more than just a steakhouse

**The Soulville
(Chesterfield)**
21, South Street
Chesterfield
Derbyshire
S40 1QX

01246 233311

2 COURSES & COFFEE FOR £28.95 BEFORE 4pm AND £35.95 AFTER 4pm

3 COURSES & COFFEE FOR £34.95 BEFORE 4pm AND £41.95 AFTER 4pm

STARTERS

HOMEMADE TOMATO & ROASTED RED PEPPER SOUP (ve)

With an optional swirl of fresh cream and garlic & herb croutons.

BBQ PORK SPARE RIBS

Pork ribs, steamed in house and served individually in our own recipe BBQ sauce.

WEXFORD PORTOBELLO (v)

Thick "meaty" baked mushrooms, filled with crumbled fresh Stilton in our own green peppercorn, cream & brandy sauce. Topped with a panko & herb crumb.

SMOKED SALMON, FETA & CUCUMBER

Oven baked mini crispbreads with our homemade creamy Feta cheese, cucumber & spring onion pate, topped with ribbons of fresh smoked salmon.



MAINS

FESTIVE STUFFED CHICKEN BREAST / GLAZED SMOKED TOFU (v)

This year, save the Turkey/ Nut roast for Christmas day! Do you really want it twice?

Oven baked chicken breast or honey & mustard glazed smoked tofu with a cranberry, sage and onion stuffing. Served with a jumbo pig in blanket, creamy buttered mash, honeyed parsnips, seasonal vegetables and a boat of rich port & cranberry gravy.

CRANBERRY & BRIE PARCEL (v)

A generous slab of creamy French cheese, topped with our own caramelised red onion, port & cranberry marmalade and wrapped in crispy filo pastry. Served with sweet potato fries and a fresh dressed leaf & cherry tomato salad.

CHARGRILLED STEAK WITH RED WINE, SMOKED BACON & MUSHROOM SAUCE

Choose either a **6oz Fillet**, an **8oz Sirloin** or a **10oz Ribeye**.

With a traditional garnish of button mushrooms, grilled tomato and a fresh beer battered onion ring. Garnished with fresh dressed leaf and served with chunky chips or creamy buttered mash.

For an extra £6.00 choose an 8oz Fillet.

SEAFOOD TRIO

Fresh fillet of salmon with king prawns and mussels in our tomato & herb sauce with garlic and white wine. Served with creamy buttered mash, honey roasted parsnips and seasonal vegetables.

DESSERTS

"BAILEYS COFFEE" (v)

Classic tiramisu with set zabaglione cream on coffee soaked sponge. Served with freshly whipped Irish liqueur 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

Served from Monday 1st December till Wednesday 24th December

