

The Soulville

3, Queen Street
Nottingham

NG1 2BL

0115 9412014

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

