

# So Bar Christmas Menu



Available from 27<sup>th</sup> November to 24<sup>th</sup> December | To book call: 767447

2 COURSES £18.95 | 3 COURSES £23.95

## To Start

**Cream of Woodland  
Mushroom Soup (VG)**<sup>1,7</sup>  
*Crusty ciabatta, extra virgin olive oil*

**Duo of Smoked Fish Salad**<sup>4</sup>  
*Scottish smoked salmon, smoked mackerel,  
new potatoes, beetroot, caperberries,  
chicory, chilli & coriander dressing*

**Chicken Liver Pâté**<sup>1,3,7</sup>  
*Melba toast, homemade spiced  
orange chutney, dressed leaves*

## Main Courses

**Traditional Roast Norfolk Turkey**<sup>1,3,7,9,12</sup>  
*Roast potatoes, sage & onion stuffing,  
brussel sprouts, chipolata, pancetta,  
turkey gravy, cranberry sauce*

**12 Hour Slow Cooked Beef Blade**<sup>1,9,10,12</sup>  
*Chantenay carrots, mustard mash,  
horseradish cream, garlic croutons,  
Port wine jus*

**Oven Roasted Fillet of Cod**<sup>1,2,4,7,10,12</sup>  
*Chunky bouillabaisse sauce,  
creamy mash, wilted garlic spinach*

**Butter Bean, Sweet  
Potato & Spinach Stew (VG)**<sup>1,8</sup>  
*Steamed rice, bean sprout salad*

## To Finish

**Chocolate Truffle Tart (VG)**<sup>1,8</sup>  
*Vegan vanilla ice cream*

**Traditional Christmas Pudding**<sup>3,7,8,12</sup>  
*Brandy cream sauce*

Allergen Key:

1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs