



# CELEBRATE CHRISTMAS IN SOTA STYLE!

MONDAY 22ND NOV - FRIDAY 24TH DEC 2021

Our Christmas menu is available from 22nd November to 24th December. To book, call the restaurant to check availability for your chosen date and time. Next, complete the form on the reverse. To confirm your booking, please return this form together with a deposit of £5 per head to the restaurant.



A CHRISTMAS CRACKER PER PERSON IS INCLUDED!

## LUNCH MENU 12PM - 5PM

2 Courses £18, 3 Courses £22

### STARTERS

#### CURRIED BUTTERNUT SQUASH SOUP **V** **VE** **GF**

A warm and comforting dish served with sourdough bread.

#### ROAST CHICKEN TERRINE **GF**

Made with roast chicken thighs; accompanied with fig chutney and sourdough toast.

#### THREE CHEESE GNOCCHI **V**

Using our hearty cheese sauce made with cheddar, blue and parmesan. Served with sun blushed tomatoes and basil.

#### CRISPY SQUID

A tempura flour, deep fried, and served with garlic and lemon mayo.

### MAINS

#### TURKEY DINNER WITH ALL THE TRIMMINGS **GF**

The classic. Roast crown of turkey served with braised red cabbage, pigs in blankets, roast potatoes, roast piccolo parsnips and chili and bacon sprouts.

#### FILLET STEAK (+£7) **GF**

Our premium cut of meat served with SOTA peppercorn sauce.

#### RUMP STEAK **GF**

A tender, rich steak served with SOTA peppercorn sauce.

#### MUSHROOM PEARL BARLEY RISOTTO **V** **VE** **GF**

Deep and earthy flavours, decorated with roasted wild mushrooms and garnish.

### DESSERTS

#### CHRISTMAS PUDDING **V**

No explanation needed. Served with a rich brandy sauce.

#### SOTA STICKY TOFFEE PUDDING **V**

Our light toffee sponge with a decadent sticky toffee sauce. Served with vanilla ice cream.

#### RASPBERRY & LEMON SORBET **V** **VE** **GF**

A zingy and light palette cleanser.

Coffee .....	£2.40
Cockburns ruby port .....	£4.50
Late Harvest sauvignon blanc dessert wine .....	Bottle £24.95 / Glass £5.80

10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

**V** VEGETARIAN **VE** VEGAN **GF** GLUTEN FREE

## DINNER MENU 5PM - 10.30PM

3 Courses £32

### STARTERS

#### CURRIED BUTTERNUT SQUASH SOUP **V** **VE** **GF**

A warm and comforting dish served with sourdough.

#### THREE CHEESE GNOCCHI **V**

Using our hearty cheese sauce made with cheddar, blue and parmesan. Served with sun blushed tomatoes and basil.

#### DUCK CROQUETTES

Indulgent flavours served with a sharp plum ketchup.

#### PICKLED SARDINES **GF**

A fresh, light dish; pickled in cucumber, mint, and dill. Served with ciabatta toast, wasabi mayo and radish.

### MAINS

#### TURKEY DINNER WITH ALL THE TRIMMINGS **GF**

The classic! Roast crown of turkey served with braised red cabbage, pigs in blankets, roast potatoes, roast piccolo parsnips and chili and bacon sprouts.

#### FILLET STEAK (+£7) **GF**

Our premium cut of meat served with SOTA peppercorn sauce.

#### MUSHROOM PEARL BARLEY RISOTTO **V** **VE** **GF**

Deep and earthy flavours, decorated with roasted wild mushrooms and garnish.

#### SIRLOIN STEAK **GF**

A beautiful cut, served with a diane sauce.

#### HAKE **GF**

A 'meaty' fish steak served with a white wine and cream-based cockle sauce, kale, and sautéed new potatoes.

### DESSERTS

#### CHRISTMAS PUDDING **V**

No explanation needed! Served with a rich brandy sauce.

#### FUDGE BROWNIE **V** **VE**

The ultimate chocolate lover's dream. Served with salted caramel ice cream and chocolate sauce.

#### SPICED PLUM CRUMBLE **V**

A winter twist on the classic dessert. Served with vanilla ice cream.

#### CHEESE SELECTION **V** **GF**

Locally sourced cheeses served with fig chutney, apple wafers and artisan biscuits.

Coffee.....	£2.40
Cockburns ruby port .....	£4.50
Late Harvest sauvignon blanc dessert wine .....	Bottle £24.95 / Glass £5.80

Unfortunately, it's not possible to guarantee that any product is 100% free from allergens due to the risk of cross contamination in our busy kitchens. Always tell us about any allergies or intolerances that you have before you order. We will provide you with a detailed Matrix of our dishes and ingredients.

# BOOKING FORM

■ LUNCH ONLY ■ DINNER ONLY

Organiser's name: \_\_\_\_\_ Tel: \_\_\_\_\_

Date of reservation: \_\_\_\_\_ Email: \_\_\_\_\_

Time of reservation: \_\_\_\_\_ Bristol  Cardiff

**IF ORDERING STEAK, PLEASE SPECIFY HOW YOU WOULD LIKE IT COOKED**

**B**-Blue **R**-Rare **MR**-Medium rare **M**-Medium **MW**-Medium well **W**-Well done

	Roast chicken terrine	Crispy squid	Duck croquettes	Pickled sardines	Curried butternut squash soup	Three cheese gnocchi	Rump steak	Sirloin steak	Hake	Roast turkey	Fillet steak (+£7)	Mushroom pearl barley risotto	Sticky toffee pudding	Raspberry & lemon sorbet	Fudge brownie	Spiced plum crumble	Cheese selection	Christmas pudding
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**BRISTOL:** BRISTOL@STEAKOFHEART.CO.UK / 0117 929 7967

**CARDIFF:** CARDIFF@STEAKOFHEART.CO.UK / 029 2039 7284