

**SOUL**  
*a sense of being*

*Festive Season*

D I N I N G

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# SOUL

## FESTIVE MENU

2018

### Starters

#### ROAST TURKEY BROTH

winter root vegetables, thyme croutons



#### CREAM OF PARSNIP & ROAST GARLIC SOUP

charred red peppers



#### SMOKED CHICKEN & BLACK PUDDING TERRINE

horseradish slaw, toasted soda bread,  
pea shoot salad

#### ATLANTIC PRAWN COCKTAIL

shredded lettuce, cherry tomato & celery salad,  
dill coated king prawn, Bloody Mary sauce



### Mains

#### TRADITIONAL ROAST TURKEY

roast breast of turkey, skirlie, pigs in blankets,  
turkey gravy



#### OVEN BAKED FILLET OF SEABASS

warm crab panzella salad, crayfish & tarragon  
white wine sauce



#### SCOTTISH FILLET OF BEEF WELLINGTON

wrapped in pancetta and mushroom duxelle,  
rolled in puff pastry & beef jus

#### TWICE BAKED ROAST CHESTNUT & SAGE SOUFFLÉ

melted brie, balsamic & beetroot purée, crispy shallots



### Desserts

#### CHEESE PLATE

selection of Scottish & French cheese, oatcakes,  
grapes, chutney



#### DESSERT PLATE

spiced rum & chocolate mousse, caramelised apple  
upside down, baked rhubarb & orange tart, tiramisu



2 COURSES: £25 | 3 COURSES: £29

- Vegetarian - Gluten Free

**SOUL**

FESTIVE MENU

————— 2018 —————

VEGAN ONE COURSE MENU



*Starter*

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**PARSNIP & ROAST GARLIC SOUP**

*chunky thyme croutons*

*Main Course*

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**ROAST MAPLE GLAZED BABY SQUASH**

*filled with spiced black olive, herb cous cous & pepper coulis*

*Dessert*

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**GINGER & LIME LAYERED CHEESECAKE**

*caramelised date & espresso crumb, almond brittle*

2 COURSES: £20 | 3 COURSES: £24

# SOUL

## TO MAKE A RESERVATION

[marketing@pbdevco.com](mailto:marketing@pbdevco.com)

## BOOKING INFORMATION

Bookings can be made for any time between 12 noon and 9pm throughout November and December with the exception of Friday 30th November, Friday 7th, 14th and 21st of December, when the following sittings will be available:

### **12 noon / 3pm / 6pm (limited availability)**

Other days may be subject to set sittings depending on booking response. All festive table bookings are only available for a **2.5 hour period** (exceptions to time

constraints are possible on quieter days or by prior Management approval). Time constraints will still apply even if your party arrives late for your sitting. We require all tables to pre-order their food at least two weeks prior to their booking.

Private daytime and evening booking availability is also possible in Soul Casino for parties of 20-50 people. All of our Christmas menus are available for these bookings. Pre-arrangement is required.

## DRINKS TABLES/AREA RESERVATIONS

All drinks bookings will be required to have a minimum bar spend throughout December, which will be **£20 per person**. For larger bookings minimum

spends are negotiable; just contact Soul Management for more information.

**Booking is essential.**

## TERMS & CONDITIONS

All enquiries will be treated as provisional and will stay so until a deposit of £10 per person has been received to confirm the reservation. If numbers decrease prior to Monday 26th November, and the deposit has been paid, the £10 can be deducted from the final balance, however after Monday 26th November it is strictly non-refundable.

We only accept deposit payments by credit card, cheque and cash.

For reservations on Friday 30th November and 7th, 14th and 21st of December, full payment is required in advance and **MUST** be paid by Monday 26th November

for the final numbers agreed. Full payment is also non-refundable.

All bills must be settled at the end of the meal unless previously agreed with Soul Management. Invoice facility is available, however is subject to a 10% administration charge.

It is the customer's responsibility if required, at the end of the meal, to divide their own bill between the party and not that of Soul. Seating requirements will try and be met but cannot be guaranteed. Groups may be split over several tables depending on individual party sizes on the day.