

CHRISTMAS MENU

AVAILABLE THROUGHOUT DECEMBER

STARTERS

Scottish Wild Mushroom Laksa Soup (v)
Egg Noodles, Fresh Mint, Turmeric and Chilli

Mixed Tempura

A Combination of Chicken, Prawn and Vegetables, deep fried in Classic Japanese Crispy Batter, served with Soba Sweet Chilli

Chicken Satay Samosas

Chicken Fillet, Coconut, Coriander and Peanut Samosas, served with Satay Dipping Sauce

MAIN COURSES

Steamed Red Snapper Fillets

with Basil and Cumin Butter, Asian Greens and a Selection of condiments

Thai Green Chicken Curry served with Jasmine Rice

Succulent Chicken pieces with Butternut Squash, Cherry Tomatoes in a Coconut and Lime Leaf Curry

Miso Baked Salmon With Pak Choi Served With Nasi Rice

Salmon Fillets Marinated in Sake, Mirin and Miso, oven roasted with Indonesian Fried Rice

Malaysian Duck Confit And Lemongrass Risotto

Slow Roasted Crispy Skinned Duck Leg with Lemongrass, Coriander and Chilli Risotto

Yasai Itameru (v)

Tofu Stir Fried With Mang Tout, Chinese Cabbage, Rice Noodles and Coconut and Ginger Sauce

DESSERTS

Chargrilled Pineapple with Mango Sorbet

Banana Fritter with Bourbon Caramel Sauce And Pouring Cream

Mulled Wine Poached Pear with Cinnamon Ice Cream

Baked Lime And Chocolate Cheesecake

Served With Chocolate Ice Cream With Walnut Praline



3 COURSE LUNCH - £19.95

3 COURSE DINNER - £25.95

MASTER CLASS - £45.95

INCLUDES 3 COCKTAILS AND A THREE COURSE DINNER.

*Due to the use of nuts and nut products in our kitchen we cannot guarantee that any dish will be totally nut free. Please ask your server for more information regarding any allergies.



CHRISTMAS COCKTAIL MASTER CLASS

AVAILABLE THROUGHOUT DECEMBER

**3 COURSE DINNER
3 COCKTAILS
LEARN THE TRICKS OF THE TRADE**

Soba is renowned for its delicious selection of award winning cocktails and the venue's stylish surroundings provide the perfect setting for a Christmas office party or simply something different for a group of friends.

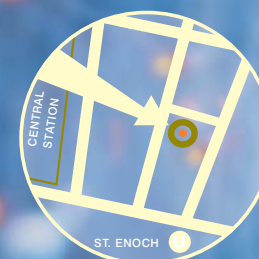
On arrival each guest is presented with some delicious reception cocktails from our uniquely designed cocktail menu.

Guests are then shown how to make professional cocktails. Our professionally trained mixologists will take you through the tricks and tools of the trade, free pouring, knowledge of spirits and ingredients, flare moves and pours and secrets of the mixology profession.

Guests will be given the chance to make the cocktails and most importantly consume the resulting beverages.

Guests are then treated to a sumptuous three-course dinner from our specially created Asian infused Christmas menu.

ALL FOR JUST £45.95



Monday, Tuesday, Wednesday, Thursday
each class begins at 6.30pm

Friday, Saturday, Sunday each class begins at 4.00pm

*Friday, Saturday & Sunday bookings a minimum of 15 persons per booking only

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