

SOHO's Cocktail College

You and your group will have exclusive use of one of our private venues, either our VIP Room or Zen Deck, where our Master Mixologist will conduct a class on creating 4 of our famous SoHo cocktails (class participation is mandatory). We'll even throw in a shooter if you pass!

Cocktail Training Class.

€45.00 per person. (Cocktails Only) Class 4:00-6:00pm

Class duration: 2 hours,

4 Cocktails:

Cosmopolitan

Hurricane

Pink Passion

Tom Collins

Choice of either Shooter:

Nutts about Berrys

Black Apple

Dinner

APPETIZERS

COUNTRY VEGETABLE SOUP (v)

Home cooked with fresh vegetables.

TOMATO & GOAT'S CHEESE TART (v)

€8.95

Savoury tartlet delicately cooked & filled with aubergine, courgette, beef tomatoes & fresh basil leaves topped with a soft goat's cheese, delicious.

BABY BACK RIBS

€8.50

Half rack of our fall of the bone baby back ribs smothered in BBQ sauce.

CHICKEN TENDERS

€8.95

Lightly breaded & fried boneless chicken tenders served with a honey bbq dipping sauce.

PAN SEARED SCALLOPS (c)

€8.95

Our fresh scallops flash fried & served over a light chilli & lentil ragout with pancetta crisp.

CAESAR SALAD (v)

€8.95

Baby cos lettuce, parmesan shaving, croutons & Caesar dressing.

MAINS**ORIENTAL STIR FRY** €16.95

Chicken sautéed with oriental vegetables in a mild oyster & ginger sauce served with yakisoba noodles.

FILLETS OF SEABASS (c) €22.95

Served over sautéed potatoes with a bell pepper coulis.

SMOKED LOIN OF BACON (c) €16.95

With colcannon champ and a rich apple and calvados jus.

PASTA TORTELLINI (v) €16.95

Spinach and ricotta cheese tortellini with a sun blushed tomato and basil sauce.

SPINACH & GUBEEN CHICKEN €18.95

Our succulent chicken lightly stuffed with spinach & gubeen cheese. Served with champ potato & a delicious chorizo jus.

FREE RANGE CHICKEN BREAST €17.95

Pan seared chicken breast with chive mash and a delicious rich home made gravy.

FILLET MIGNON (c) €26.95

The best steak you can get served over sautéed mushrooms & onions with a selection of sauces & side.

SOHO'S EXCLUSIVE HOT ROCK (c)

SoHo brings you the newest, most exciting & healthy dining experience. Try our new SoHo Rock where your dish is served still cooking on a polished volcanic rock. No oils are used making this a really healthy alternative. You decide how well done your meal is and the last bite tastes as hot & succulent as the first. Served ready to cook on your own personal volcanic rock with a selection of sides and dipping sauces.

SoHo FILLET ROCK €27.95 Our best Irish Fillet steak	SoHo MONKFISH ROCK €25.95 Fresh fillet of monkfish sizzling on a SoHo Rock
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All our Beef is 100% Irish

V-Vegetarian**C-Coeliac Friendly**

Note: If you are coeliac please advise your server. Several of our dishes can be adjusted to Gluten Free

A SERVICE CHARGE OF 10% WILL BE APPLIED TO ALL GROUPS OF 10 & OVERPlease don't hesitate to contact us anytime at 021 422 4040, www.info@soho.ie

Sincerely,

Gillian Mahoney

Sales & Marketing