

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

Class duration: 2 hours,

4 Cocktails:

Cosmopolitan

Hurricane

Pink Passion

Tom Collins

Choice of either Shooter:

Nuts about Berries

Black Apple

DINNER

Main Restaurant

APPETIZERS

COUNTRY VEGETABLE SOUP

Home cooked with fresh vegetables.

v

TOMATO & GOAT'S CHEESE TART

v

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

BABY BACK RIBS

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

CHICKEN TENDERS

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

PAN SEARED SCALLOPS

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

c

CAESAR SALAD

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

v

MAINS**ORIENTAL STIR FRY**

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

FILLETS OF SEABASS**c**

Served over sautéed potatoes with a bell pepper coulis.

SMOKED LOIN OF BACON**c**

With colcannon champ and a rich apple and calvados jus.

PASTA TORTELLINI

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

v**SPINACH & GUBEEN CHICKEN**

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

FREE RANGE CHICKEN BREAST

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

FILLET MIGNON**c**

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

Our best Irish Fillet steak

SoHo MONKFISH ROCK

Fresh fillet of monkfish sizzling on a SoHo Rock

All our Beef is 100% Irish

DESSERT**MEDLEY OF DESSERTS**

A selection of our homemade desserts.

TEA OR COFFEE**V-Vegetarian****C-Coeliac Friendly**

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

€95. per person

Please don't hesitate to contact us anytime at 021 422 4040, www.info@soho.ie

Gillian Mahoney
Sales & Marketing