

S O C I U S

CHRISTMAS PARTY MENU

Available to parties of 6 or more



A selection of the below dishes, served to the centre of the table, tapas style, for guests to enjoy..

DRINKING SNACKS

Socius focaccia

Mrs Temples Binham Blue arancini, beetroot, walnuts

Partridge bon bons, caramelised pear, pine nuts, sage

PLATES

DAN & NATALIE HAVE DESIGNED THE MENU IN THE FORM OF SNACKS AND PLATES TO SHOWCASE A MODERN, BRITISH VERSION OF TAPAS. OUR DISHES USE THE BEST OF LOCAL PRODUCE AND CHANGE TO REFLECT THE SEASONS.

Jerusalem artichokes, local mushrooms, parmesan (v)

Butternut, chestnuts, crispy goats cheese, sage (v)

Socius cured salmon, beetroot, horseradish yoghurt, dill

Duck liver parfait, crispy duck leg, pan d'epice, golden raisins

Hake, spiced butternut, shallots, thyme

Flat iron steak, onion confit, crispy shallots

SWEETS

Mince pie gelato, Alaska, cinnamon shortbread, mulled berries

Chocolate mousse, maraschino cherries, amaretto, almonds

CHEESE

A selection of Norfolk cheeses served with crackers, quince, fruit and chutney (£5 supplement)

£30.00 per head

The above menu is a sample menu only – we change our menu daily depending upon availability and seasonality of local produce.