

# S O C I U S

## CHRISTMAS PARTY MENU



Available to parties of 6 or more

### COCKTAILS

Mulled wine, cinnamon, spices 5  
Plum & Cherry Spritz 9  
Apple, Elderflower & Mint Martini 8  
Archangel Sloe Lemonade 8  
Copper House, Pear & Elderflower Fizz 8  
St Giles Strawberry & Rhubarb Fizz 8  
Wild Mule 8

### DRINKING SNACKS

Socius focaccia  
Sticky king prawns, chilli, herbs  
Crispy pickled mushrooms, spicy aioli

### 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.

Baked cheese fondue, golden raisins, marinated figs, toasted focaccia (v)  
Roasted carrots, hazelnut mayo, crispy goats cheese, wild leek pesto (v)  
House cured seabass, pickled cucumber, beetroot, horseradish  
Crispy chicken croquettes, sage, onion confit  
Flat iron steak, onion confit, crispy onions  
Binham Blue, pear, walnut, chicory  
Socius house rubbed chips

### SWEETS

Sticky toffee pudding, mince pie salted caramel, Christmas pudding gelato  
Socius chocolate bar, Amareno cherries, panettone gelato

### CHEESE

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