

S O C I U S

CHRISTMAS PARTY MENU

Available to parties of 6 or more

£35.00 per head



COCKTAILS

- Mulled wine, cinnamon, spices 5
- Mince pie & cranberry martini 8
- Festive blackberry royale 9
- Plum & Cherry Spritz 9
- Archangel Gin Rhubarb & Ginger 9
- Copper House, Pear & Elderflower Fizz 8
- St Giles Strawberry & Rhubarb Fizz 8
- Wild Mule 8

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

DRINKING SNACKS

- Socius rosemary & thyme focaccia, roasted garlic butter (v)
- Sticky king prawns, chilli, herbs
- Parmesan gougeres, Baron Bigod (v)

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.

- Mrs Temples Binham Blue & mushroom arancini, walnut aioli (v)
- Roasted carrots, beetroot, goats cheese, cashews (v)
- Parsnips, honey, thyme, chestnuts (v)
- Socius cured salmon, beetroot, horseradish yoghurt, dill
- Beef carpaccio, shallots, garlic, parmesan
- Hake, garlic, chilli kale
- Pork belly, honey, thyme, sage & onion aioli
- Socius house rubbed chips (v)

SWEETS

- Coffee caramel eclair, mince pie gelato, candied walnuts
- Socius chocolate bar, whiskey caramel, panettone gelato

CHEESE

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

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