

S O C I U S @ H O M E

Menu for Saturday 13th March

Order by Wednesday 10th March at 12pm

MOTHERS DAY

MENU ONE

Snack

Sundried tomato & parmesan arancini, wild garlic aioli (v)

Main Course

Chicken wellington, parma ham, sage, garlic butter mash, roasted carrots, savoy cabbage

Dessert

Sticky toffee pudding, toffee sauce

Petit Fours

Chocolate & salted caramel

£35.00 per head

MENU TWO

Snack

Sundried tomato & parmesan arancini, wild garlic aioli (v)

Main Course

Celeriac, mushroom & spinach pithivier, garlic butter mash, roasted carrots, savoy cabbage

Dessert

Sticky toffee pudding, toffee sauce

Petit Fours

Chocolate & salted caramel

£33.00 per head

DAN & NATALIE HAVE DESIGNED THE MENU SO THAT YOU CAN ENJOY SOCIUS CLASSICS AT HOME. ALL DISHES WILL COME WITH SIMPLE REHEAT/COOKING INSTRUCTIONS.

CONSTANCE ROSE

Score yourself some extra brownie points and add a gorgeous hand tied bouquet from the amazing Constance Rose for £35.00.



DRINKS

SPARKLING

Flint Charmat Sparkling Rose 25 (750ml)
Summer fruits | Herbaceous

Prosecco – "Le Calle" 15.5 (750ml)
Full flavoured | Dry finish | Sweet tropical fruit.

RED

House Red — Merlot, Temprinillo, Syrah 14.5 (750ml) Soft luscious fruit | Raspberry, cherry and violets | Smooth

Rioja Crianza "Navajas", Spain 24.5 (750ml)
Great example | Ripe, sweet fruit with vanilla notes | Oaky body

WHITE

House White – Verdejo, Spain 14.5 (750ml)
Rounded orchard fruits | Fantastic value wine | Long finish

Chablis, "Domaine Fournillon", Burgundy 30 (750ml) Chalky, flinty | Vibrant with apple and citrus notes | Classical acidic finish

COCKTAIL

Cherry gin, Campari, pineapple, lime 6.5

LOCAL BEER

Duration Turtles All The Way Down *American Pale Ale* 5.5% 440ml 5

Ampersand Bidon Session Ale 3.9% 440ml 4

Ampersand On The Wing IPA 4.7% 440ml 4

Adnams Dry Hopped Lager 4.2% 330ml 3

Adnams Wild Wave Cider 5% 330ml 3

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