



S O C I U S @ H O M E

Menu for Saturday 3rd April
Order by Wednesday 31st March at
12pm

EASTER WEEKEND

MENU ONE

Snack

Whipped carrot, goats cheese, parsley, pumpkin seeds,
onion seed flatbread (v)

Main Course

Roasted lamb loin, glazed lamb belly, butternut squash,
hasselback potatoes, salsa verde

Dessert

Chocolate mousse, hot cross bun crème patisserie,
hazelnut praline

Petit Fours

Carrot cake macaroon, cinnamon, lime

£45.00 per head

MENU TWO

Snack

Whipped carrot, goats cheese, parsley, pumpkin seeds,
onion seed flatbread (v)

Main Course

Roasted squash, ras el hanout, hasselback potatoes, salsa
verde (v)

Dessert

Chocolate mousse, hot cross bun crème patisserie,
hazelnut praline

Petit Fours

Carrot cake macaroon, cinnamon, lime

£35.00 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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If you have any dietary requirements or are concerned about food allergies, please ask one of our team for assistance when selecting menu items.