

S O K A

CATERING & EVENTS

Plated Three Course

(from £47pp ex-VAT)

STARTER

Citrus Cured Salmon, Fennel Salad & Pickled Cucumber

Roast & Pickled Beetroot, Hazelnut Butter & Whipped Feta (v)

Italian Cured Meats, Rocket & Mustard Fruits

MAIN

Cornfed Chicken Breast, Sweetcorn Puree, Crispy Chicken Skin,
Charred Hispi Wedge & Crispy Hispi

Lamb Rump, Pea Veloute, Braised Baby Gem, Smoked Bacon &
Pomme Anna Potato

Rolled Pork Belly, Apricot Stuffing, Giant Cous Cous & Salsa
Verde

Butternut Squash & Chicory Pie, Sage Oil, Garlic Mash & Chard (v)

DESSERT

Triple Chocolate Brownie, Dawlicious Vanilla Ice Cream, Chocolate
Sauce, Hazelnut & Cocoa Nibs

Peanut Butter Parfait, Salted Caramel Sauce & Toasted Peanut

Key Lime Pie, Chantilly Cream, Biscuit Crumb