



# SOKA WEDDINGS

## CATERING & EVENTS

We know that planning a wedding can be a daunting experience, but fear not, we're here to help! The team at SOKA will help you through the entire process and ensure you and your guests have an amazing time. We can provide you with a full service, with everything from planning the

big day all the way through to creating a bespoke menu, delivering great food, recommending vendors, dressing your venue, making the wedding cake, ensuring your guests have a great time and even running your bar. At SOKA there's nothing we love more than a good wedding.



COURGETTE & PEPPER TART



CORNISH CRAB, CHARRED ONION & POTATO SALAD



SMOKED FISH TERRINE, FENNEL & ASPARAGUS SALAD



HERITAGE TOMATO SALAD

## OUR FOOD

Bespoke menus are our thing. Based on your favourite ingredients and your most memorable food moments, we'll create a bespoke menu just for you. Provenance, locality, high welfare and responsibly sourced ingredients are of the utmost importance to SOKA. We work with some great suppliers to ensure that you have the best possible

produce, whilst always being aware of our collective environment and the footprint that we create within it. Below you can see some examples of dishes we love to make, but its so important that our food becomes your food, so get in touch and we'll create a bespoke menu especially for you that everyone will enjoy on your big day.

## PRICING

Please get in touch for your bespoke quote, but to give you an idea of pricing:

Canapès - from £10pp

3 course menus from £45pp

Evening food from £9pp

# SAMPLE MENUS

Natalie & Henry  
July 5 2014

## SPRING / SUMMER

### CANAPÈS

Crab, Chilli & Apple Croustade  
Quiche Lorraine Tartlet  
Broad Bean and Goats Cheese Crostini

### STARTERS

Mackerel Escabeche, Fennel & Blood Orange  
Suckling Pig Porchetta, Charred Radicchio & Salsa Verde  
Norfolk Asparagus, Soft Boiled Egg, Hollandaise &  
Rainbow Radish  
Burrata, Heritage Tomatoes, Tomato Water & Homemade  
Focaccia

### MAINS

Fillet of Brill, Potted Shrimp Butter & Seashore Vegetables  
Lamb Rump, Braised Baby Gem, Peas, Pancetta & Pommes  
Anna Potatoes  
Courgette Tart, Piquillo Peppers, Cherry Tomato Ragu &  
Whipped Goats Curd

### DESSERTS

Pear and Almond Tart, Crème Fraîche  
Afternoon Tea Dessert Stand of Lemon Posset, Chocolate  
Pot & Summer Berry Pudding

## AUTUMN / WINTER

### CANAPÈS

Smoked Haddock Croquette  
Sweet Potato Crisp, Black Olive Tapenade  
Rabbit Rillettes, Pickled Carrot & Sourdough

### STARTERS

Jerusalem Artichoke, Dandelion & Black Truffle  
Spiced Cauliflower, Chicory & Roast Almonds  
Seared Tuna, Smoked Aubergine Purée, Sea Rosemary &  
Purslane  
Sommerleyton Estate Venison Carpaccio, Beetroot Crisps,  
Watercress purée & Horseradish

### MAINS

Roast Squash, Toasted Barley, Girolles, Sage & Pinenuts  
Butter Poached Sea Trout, Crab Potato Salad & Lemon  
Sorrel  
Roast Breast and Confit Leg of Mallard, Salt Baked  
Celeriac, Blackberry, Hispi & Duck Fat Potato Cake

### DESSERTS

Steamed Treacle Pudding with Vanilla Custard  
Peanut Butter Parfait, Peanut Brittle & Salted Caramel  
Sauce



#### BAR & DRINKS

WE CAN HELP WITH ARRANGING THE DRINKS FOR YOUR WEDDING DAY, FROM CURATING A DRINKS MENU THROUGH TO SOURCING AND RUNNING YOUR BAR, OR PERHAPS

YOU HAVE YOUR OWN SUPPLY THAT YOU WOULD LIKED SERVED, OUR TEAM WILL MAKE SURE YOU AND YOUR GUESTS STAY HYDRATED THROUGHOUT YOUR BIG DAY.



# WEDDING CAKES



## WEDDING CAKES

THERE'S ALWAYS ROOM FOR CAKE, RIGHT?! WHETHER YOU'RE AFTER A TIERED WEDDING CAKE, A SINGLE CAKE OR A



SELECTION OF MINI PASTRIES WE CAN TAILOR A DELICIOUS SHOW STOPPING SWEET TREAT TO WOW YOUR GUESTS.



## OUR TEAM

AT SOKA WE LOVE WHAT WE DO AND WE CAN'T DO THAT WITHOUT A TEAM THAT WE LOVE. ALL OF OUR TEAM ARE HIGHLY EXPERIENCED IN HOSPITALITY. FOR US SERVICE IS EVERYTHING, OUR CHEFS HAVE A TRUE PASSION FOR FOOD AND OUR

FRONT OF HOUSE TEAM DO A GREAT JOB OF TAKING CARE OF YOU AND YOUR GUESTS. SERVICE IS EVERYTHING TO US, ANYTHING YOU NEED OUR TEAM WILL BE ON HAND, ANTICIPATING YOUR NEEDS EVERY STEP OF THE WAY.





## CONTACT US

Natalie  
[natalie@sokafood.co.uk](mailto:natalie@sokafood.co.uk)  
07983 727666

Henry  
[henry@sokafood.co.uk](mailto:henry@sokafood.co.uk)  
07944 765559

Website  
[www.sokafood.co.uk](http://www.sokafood.co.uk)