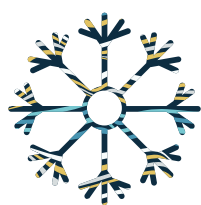


CHRISTMAS SET MENU



SONA
SEASON *by* SEASON
MORNING *to* MOONLIGHT



STARTERS

AJO BLANCO

almonds, heritage beetroot, dill vinaigrette

BRIXHAM CRAB

king prawns, winter leaf, brown crab
mayonnaise

GAME TERRINE

pheasant, partridge, quail, foie gras

MILD MUSHROOM SOUP

shaved truffle



SIDES

BRUSSELS SPROUTS

roasted pancetta, shaved chestnuts

APPLE

sugared walnuts, celery, lollo rosso,
blue cheese dressing

PIGS IN BLANKETS

hot mustard

SEASONAL GREEN BEANS

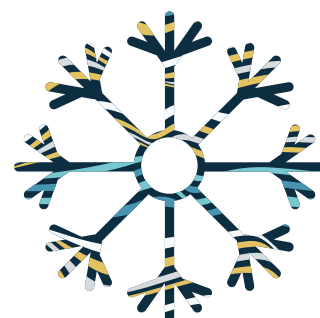
house dressing

FOR THE TABLE

GORDAL OLIVES

SOURDOUGH BREAD

whipped butter with exmoor caviar
or whipped butter with shaved truffle



MAINS

DRY AGED DUCK BREAST

duck fat potato galette, baby candied
beetroot brandy & red wine sauce

BRAISED OX CHEEK

pomme puree, grilled roscoff onion, jus

JOHN DORY

apple & lemongrass purée, hazelnut, celeriac

SALT BAKED CELERIAC

celeriace fondant, roscoff onion, green oil,
celeriace foam, shaved wiltshire truffle



DESSERTS

CLEMENTINE POSSET

poppyseed & orange madalens

DARK CHOCOLATE FONDANT

jaffa ice cream

CHOCOLATE GANACHE

spiced orange curd, candied peel

WINTER CHEESE BOARD

with a glass of port (£6 supliment)

ALL SUBJECTS TO SEASONAL CHANGE

ALLERGIES & DIETARY REQUIREMENTS

Please speak to your server before ordering

Please be aware that traces of allergens used in the kitchen may be present

A discretionary 12.5% service charge will be added to your bill. all prices include vat

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SONA
RESTAURANT & TERRACE

CHRISTMAS SET MENU 2025

