

SONA

RESTAURANT & TERRACE

NEW YEAR'S EVE MENU

FOR THE TABLE
WHILST YOU SETTLE IN

MARINATED OLIVES

homemade focaccia,
whipped butter

1ST COURSE

CONFIT DUCK RILLETTE

orange zest gel, micro thyme, toasted brioche

TRUFFLE BURRATA

black truffle oil, roasted grapes, pistachio dust,
charred focaccia

2ND COURSE

SEARED SCALLOP

parsnip purée, parma ham crackling, crispy sage

HERITAGE BEETROOT CARPACCIO

whipped goat cheese, candied walnuts,
citrus honey drizzle, pink peppercorn

3RD COURSE

FILLET STEAK

potato and onion terrine, glazed leeks,
horseradish emulsion, beef jus

LION MANE MUSHROOM

potato and onion terrine, glazed leeks,
horseradish emulsion

4TH COURSE - DESSERT

DARK CHOCOLATE CREMIEUX

salted caramel, clementine crème fraîche

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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