

Festive Dinner Set Menu 2023

2 Course Dinner £32_{pp} | 3 Course Dinner £39_{pp}

Throughout December for parties of up to 12 in The Dining room



Starters



Seasonal Soup (VG, GFA)

served with a petit pain and butter



Smoked Salmon Carpaccio

served with horseradish, radishes, beetroot, sour cream, oranges and lemons slices



Panko Breaded Halloumi (VG, GF)

served with chilli sauce and mixed salad



Chicken Liver Pate, with Mulled Fruit Under Bed (GFA)

served with pain de campagna and mixed salad



Hot Ham Hock Cup

served with mixed salad and breads



Mains



Roast Turkey, Pigs in Blankets and Stuffing (GFA)

all served with seasonal roast potatoes and vegetables



Braised Venison with Tarragon Dumplings (GF)

served with seasonal vegetables



Roast Vegetable Parcel (VG)

served with cauliflower cheese and creamy mash



8oz Poets' House Burger

beef patty with gem lettuce, mature cheddar, beef tomatoes, plum and apple chutney, fries



8oz Poets' House Vegan Burger (VG)

vegan patty with gem lettuce, vegan cheese, beef tomatoes, vegan brioche bun and fries



8oz Top Draw Rib Eye Steak (GF)

served with blistered tomatoes, garlic herbed butter with skin on fries ~ choose from peppercorn or stilton sauce ~ £8 supplement

Desserts



Homemade Poets Date and Sticky Toffee Pudding (VG)

served with vanilla ice cream 'hat'



Traditional Christmas Pudding

served with a honeycomb ice cream



Tangy Lemon Cheesecake (V, VGA, GFA)

served with honeycomb ice cream



Billionaire Chocolate Crème Brûlée

whipped cream and chocolate drizzle

Sides £5

Skinny Fries ~ House Chips
~ Mixed Vegetables ~ Sweet
Potato Fries ~ Tender Stem
Broccoli

