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NEW YEARS

MENU

£79PP

CHAMPAGNE AND CANAPES

STARTER

POETS HOMEMADE SOUP (V) (VG)
SERVED WITH A WARM ARTISAN BREAD AND BUTTER

CHICKEN AND SMOKED HAM TERRINE (GFA)
SERVED WITH SMALL SALAD, CIABATTA SLICES TOASTED IN SESAME OIL

SMOKED SALMON AND CRAB PARCELS
PLACED ON A GREEN SALAD WITH A LEMON MAYONNAISE DRESSING

BABA GANOUSH AND ROAST PEPPER HUMMUS (V) (VG) (GFA)
ACCOMPANIED BY WARM SOURDOUGH AND A GREEN SIDE SALAD

MAIN

POETS SURF AND TURF (GFA)
A GENEROUS RUMP STEAK SADDLED WITH SCALLOPS WRAPPED IN BACON, ACCOMPANIED BY GARLIC POTATO SKINS AND A CRAFTED SALAD

BRAISED LAMB WITH CRANBERRIES (GFA)
SUCCULENT TOP CLASS LAMB BRAISED IN A SWEET CRANBERRY AND VEGETABLE STOCK, SERVED WITH BUTTERED NEW POTATOES AND A BUTTERNUT DASH

CHARGRILLED SALMON FILLET (GFA)
MACEDOINE OF VEGETABLES, WITH A RICH DILL AND FENNEL SAUCE

HOT AVOCADO AND MOZZARELLA TARTLET (VG) (V)
SERVED WITH A CREAMY MUSHROOM SAUCE, ACCOMPANIED BY SEASONAL VEGETABLES

DESSERT

TPROFITEROLES IN A POET'S TOFFEE SAUCE, CHANTILLY CREAM

WINTER BERRY PUDDING (GFA) (VG)
SERVED CLOTTED CREAM

CHEESE AND BISCUITS, SERVED WITH QUINCE, FRUITS

COFFEE/TEA AND PETIT FOURS