



Christmas Festive Dinner Menu

Served from the 2nd of December until the 30th December 2020
1700 - 2100 Daily

Dinner - 3 Course - £32 per person, 2 Course - £24 per person

~Starters~

Carrot & orange soup ~ beetroot crisps (V, VGA, GFA)

Smoked salmon, watercress ~ sourdough (V, VGA, GFA)

Sausage and mixed bean cassoulet ~ crispy kale (GFA)

Melon & grape ~ cocktail Midori syrup (V, VGA, GFA)

~Mains~

Maple & balsamic glazed pork cutlets ~ pan juices ~ grain mustard mash ~ kale ~ roasted chantenay carrots ~ Piccolo parsnips ~ tender stem broccoli (GFA)

Baked fillet of seabass ~ samphire ~ sweet potato fondant ~ beurre blanc sauce (GFA)

Roasted pumpkin & winter squash ~ couscous tabbouleh ~ pickled lemons ~ flat breads (V, VG)

Traditional roast Norfolk turkey ~ roasted potatoes ~ kale ~ roasted chantenay carrots ~ Piccolo parsnips ~ tender stem broccoli ~ pigs in blankets ~ cranberry jus (GFA)

~House specials~

Poets House Beef Burger ~ Beef tomato ~ gem ~ gherkins ~ Swiss cheese ~ relish ~ french fries ~ home-made slaw

Poets House Veggie Burger Brioche Bun ~ Portbello mushrooms ~ roasted pepper ~ goats cheese ~ gem lettuce ~ gherkins ~ relish ~ fries ~ home-made coleslaw (v)

8 oz Fillet Steak Roasted cherry tomatoes ~ field mushroom ~ watercress salad ~ hand cut chips ~ peppercorn sauce or red wine sauce – supplement of £12 (GFA)

~Desserts~

Clementine meringue pie ~ lemon sorbet

Poached pears in red wine ~ blackberries ~ clotted cream ~ ginger crumb (V, VGA,

3 cheeses, seasonal chutney ~ grapes and artisan crackers (GFA, V)

Traditional Christmas pudding ~ fig syrup ~ brandy cream