

POETS HOUSE

HOTEL & RESTAURANT

PRIVATE DINING MENU - £40 PER PERSON

Pre-orders required 2 weeks prior the event

Please choose 2 starters, 2 mains and 2 desserts from the below

~ Starters ~

Seasonal Soup and a warm crusty roll

Smoked Salmon

Herby lemon cream cheese ~ toasted gambetta crisps

Charred Norfolk Goats Cheese (GF, V)

Heritage tomato's ~ basil oil ~ marinated olives tapenade ~ toasted walnuts

Ham Hock

Horseradish Cream

Ricotta Cheese Arancini (V)

Mediterranean vegetable salad

Avocado pickled vegetables (V, VG)

Black and white sesame boats fresh garden herbs

~ Mains ~

Roasted Salmon (GF)

Sautéed potatoes ~ English garden salad

Baked chicken Breast (GF)

Brown butter ~ roasted butternut Squash ~ beetroot ~ baby carrot ~ fig ~ fig reduction sauce

Slow Praised Lamb Shank (GF)

Herb mash ~ roasted seasonal vegetables ~ red wine and red current jus

Blade of Beef gratin

Wild mushrooms, baby carrots, fine beans, red wine port jus

Sunblush Tomato and Olive (V, VG)

Roasted Vegetable paella

~ Desserts ~

Vanilla Panna Cotta (V, VG)

Strawberry's ~ mint and honey

Chocolate and Caramel Tartlets (V)

Orange Crème Fraiche

Lemon Tart (V)

Italian meringue ~ macaroon

Vanilla and Blueberry Vegan Cheesecake (V, VG)

Orange flower ~ chocolate shortbread biscuit

Norfolk Cheeses and Biscuits (V, GFA)

V = Vegetarian, VG = Vegan, VGA = Vegan Available, GF = Gluten Free, GFA = Gluten Free Available. Please notify us in advance if you have any dietary intolerances or allergies we should be aware of. Due to our processes we CANNOT 100% guarantee allergen free ingredients or environment. We do our best to remove shot and bones from game & fish, there may however be a small possibility that some remain.