

POETS HOUSE

HOTEL & RESTAURANT

2 COURSE OFFER -£25 PER PERSON
3 COURSE OFFER - £30 PER PERSON
SERVED FROM 1200PM

~ Starters ~

Charred Norfolk Goats Cheese (GF, V)

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

Soup of the Day

Served with warm bread

Poet's Prawn and Avocado Cocktail

Marie rose sauce ~ cucumber ~ gem lettuce ~ sliced buttered bread

Chicken Liver Pate

Red onion jam ~ crispy toasted ciabatta

~ Mains ~

Pan Roasted Loin of Cod

Crushed new potatoes ~ Norfolk samphire ~ softly poached hens egg ~ lemon beurre blanc

Oven Baked Supreme of Chicken (GF)

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

Roast Sirloin of Beef, cooked pink

or

Roast Loin of Pork

Served with roasted potatoes ~ seasonal vegetables ~ Yorkshire pudding ~ red wine jus

Chickpea Tagine (VG)

Orange and coriander couscous ~ Flat bread

~ Sides Extra ~ £4 PER SIDE

Mixed Salad ~ Fries ~ Home-made Slaw ~ Onion Rings ~ Vegetables ~
Hand Cut Chips ~ Halloumi fries

~ Desserts ~

Sticky Toffee Pudding

Served with cream or ice-cream

Cambridge Burnt Cream

Served with homemade shortbread

Chocolate and Caramel Tartlets (V)

Hazelnut brittle ~ frozen orange cream fraiche

Chocolate Brownie

With cream or vanilla ice-cream

Norfolk Cheeses and Biscuits (V, GFA) ~ Supplement £6

Smoked Dapple ~ Cobby's Cloud ~ Wensum White ~ Binham Blue ~ Lincoln Poacher

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.