

# POETS HOUSE

HOTEL AND RESTAURANT

## Sunday Lunch

### -Starters-

#### **Soup of the Day £8.50**

~ served with a soft artisan roll and butter (vg)(gfa)

#### **Pea and Ham Terrine £9.00**

~ served with an apple sauce and salad garnish

#### **Bang Bang Cauliflower Florets £8.00**

~ served with naked vegetables and a cool dipping sauce (vg)(gfa)

#### **Breaded Goujons of Cod £8.50**

~ served with a tartare sauce and side salad

### -Mains-

#### **Roast 28 Day Aged Sirloin of Beef £20.00**

~ served with a yorkshire pudding, roast potatoes and fresh vegetables

#### **Norfolk Bred Chicken Supreme £19.50**

~ served with a tarragon sauce, new potatoes and seasonal vegetables

#### **Mushroom Risotto £19.00**

~ aborio rice sauted with wild mushrooms and vegetable jus (v)(vg)(gf)

#### **Poached Fresh Water Salmon £22.00**

~ accompanied by a lobster bisque sauce, broccoli, green beans and new potatoes

### Sides £5

**Skinny Fries ~ House Chips ~ Mixed Vegetables**

**~ Sweet Potato Fries ~ Tender Stem Broccoli**

### -Desserts-

#### **Classic Creme Brulee £9.00**

~ served with chantilly cream and amaretti biscuits (v)

#### **Sweet Apple Crumble £9.00**

~ served with creme anglaise or vanilla ice cream (v)(vg)

#### **Tangy Lemon Tart £9.00**

~ served with honeycomb ice cream (v)(vg)(gf)

#### **Traditional Cheese and Biscuits £12.50**

~ with fruits and biscuits, continental and british cheeses (gfa)

*Vegetarian = V, Vegetarian Available = VA, Vegan = VG, Vegan Available = VGA, Gluten Free = GF, Gluten Free Available = GFA. 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.*