

# POETS HOUSE



## P R I V A T E   D I N I N G

€ 49 PER PERSON, PLEASE CHOOSE 2 STARTERS, 2 MAINS, 2 DESSERTS FOR YOUR GROUP

### - STARTERS -

Seasonal Soup (v)(vg)(gfa)  
(served with a warm artisan roll and butter)

Scottish Smoked Salmon Layers (gfa)  
(served with a lemon and lime drizzle, accompanied by toasted ciabatta)

Cured Goats Cheese with Coconut and Pineapple Puree laying on Toasted Artisan Bread  
(served with a small light green salad) (v) (gfa)

Avocado wrapped in Mixed Sesame Seeds (v)(vg)(gf)  
(laying on a tomato and red onion salad)

Creamed Wild Garlic Mushrooms (v) (gfa)  
(served on a toasted Brioche)

Chicken Liver Pate (gfa)  
(served with a blackcurrant underbed and small salad and artisan bread)

---

### - MAINS -

Blade of British Beef (gf)  
(Served with creamed potatoes, a Bourguignon Sauce and seasonal vegetables)

Roast Sirloin of Beef with Yorkshire Pudding (gfa)  
(roast potatoes, seasonal vegetables and red wine jus)

Roasted Salmon with Lobster Bisque Sauce (gf)  
(accompanied by new potatoes, and a rustic ratatouille)

Baked Chicken Breast with Cream and Tarragon Sauce (gf)  
(accompanied by dauphinoise potatoes and roasted carrots)

Fillet of Lamb (gf)  
Served with rustic vegetables and parmentier potatoes red wine and mint jus)

Fillet of Seabass (gf)  
(served with crushed new potatoes, green beans ad a tarragon sauce)

Bang Bang Cauliflower (v)(vg)  
(lightly toasted cauliflower florets in a spicy sauce, served with seasonal vegetable and a cool dipping sauce)

Wild Mushroom Risotto (v)(vg)(gf)

---

*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.*

# POETS HOUSE



## P R I V A T E   D I N I N G

### ~ DESSERTS ~

Crème Brulee (gfa)  
(served with amoretti biscuits)

Sicilian Lemon Tart (vg)(gf)  
(tangy lemon tart, served with forest fruits and vegan cream)

New York Cheesecake (gf)  
(with a seasonal fruit topping served with chantilly cream)

Sticky Toffee and Date Pudding  
(served with hot toffee fudge sauce and Crème Anglaise)

Belgium Chocolate and Raspberry Torte  
(served with strawberry ice cream)

English and Continental Cheeses with Biscuits, Selection of Fruits and Celery (v) (gfa)