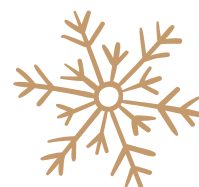


FESTIVE SET DINNER

TWO COURSES £35, THREE COURSES £45



STARTERS

Beetroot Cured Salmon Gravadlax (GFA)

Served with a horseradish Crème fraîche dressing, cucumber ribbons, ciabatta crostini, fresh dill and a touch of lemon zest

Allergens: Fish, Gluten, Dairy, Mustard

Soup Of The Day (V) (VGA) (GFA)

Homemade seasonal soup with warm artisan bread and butter

Allergens: Gluten (Varies daily – please ask for specific allergens)

Duck and Pork Pate (GFA)

Served with a fig and honey chutney, toasted brioche and a side salad

Allergens: Gluten, Eggs, Dairy, Sulphites

Chickpea and Sweet Potato Cakes (V) (VG)

With plant base harissa yoghurt and shaved fennel salad

Allergens: Gluten, Sesame, Mustard

Prawn Cocktail Salad (GF)

Juicy prawns tossed in a creamy tangy marie rose sauce, served on a bed of crisp lettuce and avocado, garnished with fresh dill, lemon and a touch of cayenne pepper

Allergens: Crustaceans, Eggs, Mustard, Milk

MAIN COURSES

Roast Norfolk Turkey Breast (GFA)

With a sage and onion stuffing, chipolata sausage wrapped in smoked streaky bacon, roasted potatoes, honey glazed carrots and a parsnip, buttered sprouts and a red wine and thyme jus

Allergens: Gluten, Sulphites, Milk

Pan-Seared Salmon with Chive Hollandaise (GF)

Served with buttered new potatoes, fine green beans, garden peas and tender spring onion. Finish with a classic hollandaise with a fresh chives

Allergens: Fish, Eggs, Milk

Wild Mushroom and Truffle Risotto (V) (VGA)

A rich creamy risotto made with arborio rice, sauteed wild mushrooms slowly stirred with vegetable stock and finished with truffle oil, parmesan cheese and topped with fresh rocket

Allergens: Milk, Celery, Sulphites

Sirloin of Beef with Bernaise or Peppercorn Sauce (GF)

Grilled to order served with chunky chips and roasted vine tomatoes

£5 Supplement

Allergens: Milk, Eggs, Mustard, Sulphites

Poets Festive Burger (GFA) (VA) (VGA)

Cranberry and melted brie, chunky fries, a small dressed salad topped with a large crispy onion ring

Allergens: Gluten, Milk, Eggs, Sulphites (may also contain Mustard, Soya)

DESSERTS

Black Forest Roulade

Served with chantilly cream and fruits

Allergens: Gluten, Egg, Milk (may also contain Soya, Sulphites)

Clementine and Cardamon Crème Brûlée (GF)

Served with macerated clementines

Allergens: Milk, Eggs, Sulphites

Traditional Christmas Pudding (GFA) (VGA)

Served with Crème Anglaise

Allergens: Gluten, Eggs, Milk, Nuts, Sulphites, Soya

Chocolate and Clementine Torte (GF) (VGA)

Served with orange puree and Chantilly cream

Allergens: Milk, Soya, Sulphites

Lemon Berry Delice (VGA) (GF)

With Chantilly cream and fruits

Allergens: Eggs, Milk, Soya, Sulphites

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.

