

SAMPLE FESTIVE SET DINNER

TWO COURSES £35, THREE COURSES £45



FESTIVE COCKTAILS

Spiced Pear Flip £13.00

Pear Liqueur ~ Calvados ~ Cinnamon ~ Egg ~ Nutmeg

Hibiscus Hugo £12.00

Elderflower Liqueur ~ Hibiscus ~ Soda ~ Mint

Caramel Apple Sazerac £14.00

Bourbon ~ Calvados ~ Caramel ~ Bitters ~ Apple

Winter Spice White Russian £13.00

Vodka ~ Coffee Liqueur ~ Winter Spice ~ Double Cream

Fairytale Of New York £12.50

Irish Whiskey ~ Campari ~ Vegan Foamer ~ Tempranillo

STARTERS

Beetroot Cured Salmon Gravavlax (GFA)

Served with a horseradish Crème fraiche 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

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

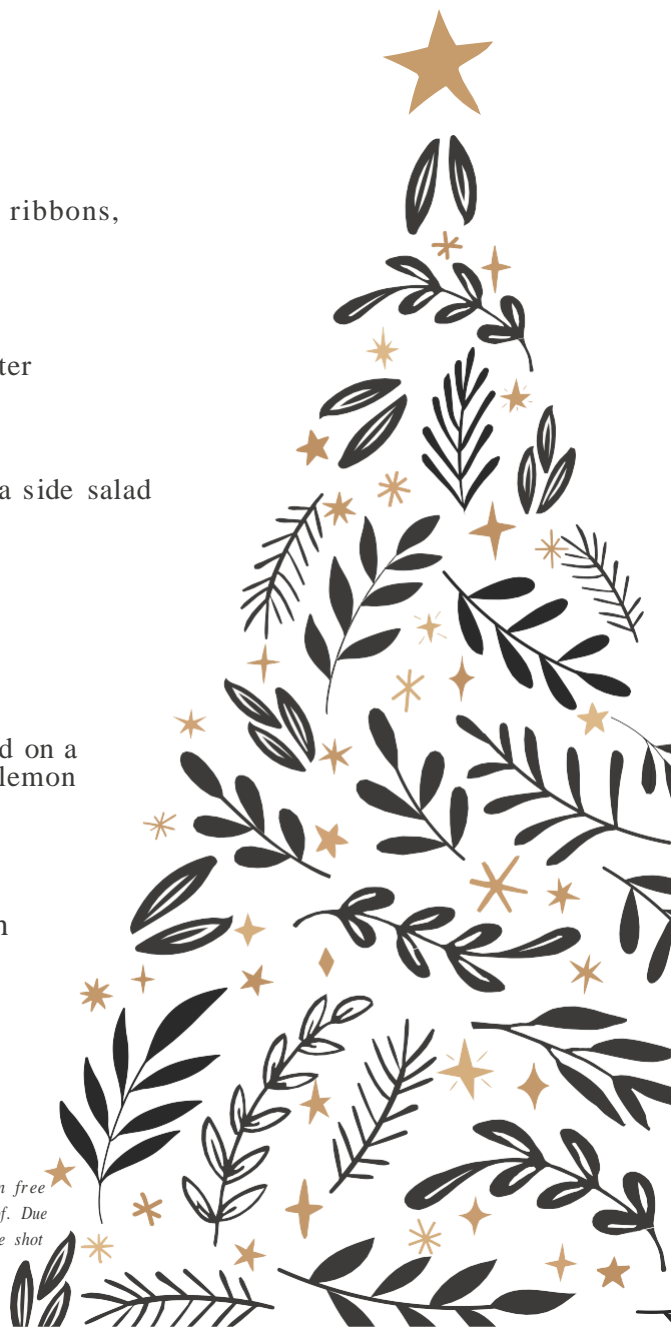
Allergens: Crustaceans, Eggs, Mustard, Milk, Gluten

Panko Halloumi Fingers

Accompanied by a vibrant sweet chilli dressing and a fresh seasonal side salad

Allergens: Dairy, Eggs, Gluten

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.

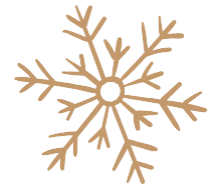


MAIN COURSES

Roast Norfolk Turkey Breast (GFA)

With a sage and onion stuffing, chipolata sausage wrapped in smoked streaky bacon, roasted potatoes, honey glazed carrots and 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*

Chickpea and Sweet Potato Cakes (V)(VG)

With plant base harissa yoghurt and shaved fennel salad

Allergens: *Gluten, Sesame, Mustard*

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 chips, a small dressed salad topped with a large crispy onion ring

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

Prawn Linguine

Juicy prawns pan-seared with garlic, chilli and shallots, folded through linguine with sweet cherry tomatoes and fresh parsley in a delicate white wine sauce.

Allergens: *Crustaceans, Milk, Gluten, Sulphites*

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*

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