

CHRISTMAS AT THE POETS ALE & SMOKEHOUSE

2 COURSES £32, 3 COURSES £37

STARTERS

Spiced Rum & Maple Glazed Loin Ribs (ngci)

Rack of Maple & rum glazed loin ribs

Curried Lentil, Parsnip & Apple Soup (v)(vgo)(ngci)
Finished with parsnip crisps & smoked cream

Beetroot & Orange Smoked Salmon horseradish cream, watercress salad & rye bread

Stuffed Pork Tenderloin (ngci)
Cranberry & goats cheese stuffed pork tenderloin with cider jus

MAINS

Double Whiskey-Smoked Turkey (ngci)
Whiskey brined and glazed turkey, fruit wood smoked for 6hrs, red wine gravy

Guinness Glazed Beef Short Rib (£4 extra charge)

Mesquite smoked beef short rib with sticky Guinness glaze

Maple & Mustard Glazed Ham (ngci)

House cured ham, glazed with wholegrain mustard & maple syrup

Beetroot, Red Onion & Blue Cheese En Croute (v)(vgo)
Cold smoked beetroot, caramelised red onion & blue cheese in a shortcrust pastry case

All served with crispy garlic roast potatoes, roasted roots, braised red cabbage, chestnut roasted Brussel sprouts, Yorkshire pudding & sautéed mixed greens

Baked Sea Bass (ngci)
Crushed herbed new potatoes, spinach & garlic cream sauce

DESSERT

Traditional Christmas Pudding (v)
A festive favourite served with custard

Espresso Martini Cheesecake (v) With pecan praline & salted caramel Hove gelato

Mulled Plum & Gingerbread Crumble (ngci)(v)(vgo)
With damson ripple gelato

A Selection of Gelato (v)
A trio of good time house made Hove gelato

Cheese & Biscuits (£2 extra charge)(v)

House smoked applewood cheddar, brie & stilton

Selection of biscuits, pickles & chutney

v= vegetarian , vg= vegan, vgo= vegan option,
 ngci= non gluten containing ingredients,
ngcio= non gluten containing ingredient option