



DRAKE & MORGAN

Christmas banquet

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Enjoy in our private dining room

Amuse bouche

Starters

Roast carrot & coriander soup, chilli, seeds (gf) 🌱

Smoked salmon, toasted rye bread, caper berries

Roast winter beets, chestnut cream, candied walnuts,
truffle dressing (gf) 🍄

Smoked ham hock terrine, orange & rum-soaked raisins

Duck parfait, roast baby pear, ciabatta tuile, port

Mains

Cod, pancetta, sprout choucroute, celeriac
purée, red wine reduction (gf)

Roast & pickled squash, Jerusalem artichoke,
porcini mushroom, wild rice (gf) 🌱

Pinenut & sage-stuffed porchetta, braised red
cabbage, roast potatoes

Norfolk bronze turkey, chipolatas, chestnut &
sage stuffing, seasonal roast vegetables

Grilled sirloin steak, chips & Béarnaise sauce
(£7 pp supplement)

Special meal requirements

At Drake & Morgan we pride ourselves in being in tune with the needs & requirements of everyone. We have a varied menu catering for vegetarians, vegans, wheat/dairy intolerances, please don't hesitate to ask. Regrettably, we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information about ingredients used in our dishes.

🌱 Vegan 🍄 Vegetarian (gf) gluten free

Pinch of sweet

Christmas pudding, brandy sauce

Sticky plum & almond cake (gf) 🌱

Salted caramel chocolate torte, clotted cream

White chocolate cheesecake, spiced berries

Stilton, toasted fruit cake, port jelly

British cheese, quince & oatcake

Festive cheer

Additional £15 per person for specially
selected red or white wine

Additional £20 per person for premium
red or white wine or prosecco

Enjoy our seasonal three course
menu with half a bottle of red or
white wine or prosecco.

