

2 courses £28 / 3 courses £35

Starters

Beetroot salad

Whipped vegan feta, pickled blackberries & walnut

Celeriac & onion soup

Burnet, chives & a sourdough crisp

Citrus cured Scottish smoked salmon

Rye bread, pickled turnip & smoked yoghurt

Quinoa falafel & hummus

Yoghurt, harissa, pomegranate & puffed rice

Duck liver parfait

Spiced pear chutney & toasted brioche

Mains

Roast Norfolk turkey & all the trimmings

Chipolatas, pork & apricot stuffing, roast potatoes & seasonal vegetables

Sirloin steak *(£5 supplement)*

8oz Himalayan salt 28-day dry aged British beef, béarnaise sauce & chips

Pan-roasted goose breast

Goose sausage roll, kale & cranberry

Lemon & parsley crusted cod

Winter greens & burnt lemon

Butternut squash ravioli

Vegan feta, baby spinach & pine nuts

Desserts

Christmas pudding

Custard & redcurrants

Tipsy laird trifle

Clementine & gingerbread

Mocha coffee "cheesecake"

Clementine syrup

Chocolate opera cake

Chantilly cream & pistachio

Cheese platter

(£3 supplement)

Stilton, cheddar, brie, spiced pear chutney & oatcake biscuit

For early celebrations

Book your party
between 29th
November & 7th
December & enjoy:

2 courses £25
3 courses £30

For that extra sparkle

A glass of prosecco upon arrival,
three courses & half a bottle of
wine: **£50 per person**

*Upgrade to Champagne & premium
wines: £60 per person*

**Add on an after dinner Espresso
Martini for only £7.95pp**

Special meal requirements: Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.

Whole party must order from the same menu or package. Deposit required to secure booking. Full T&Cs apply, please speak to our lovely team.

DRAKE & MORGAN

 Vegan  Vegetarian

For glamorous get-togethers