

A close-up photograph of two glasses filled with rosé wine. The glasses are positioned on a light-colored, possibly marble, surface. In the background, there are some white flowers and greenery, slightly out of focus. The overall aesthetic is elegant and romantic.

HAPPY
EVER AFTER
from

THE D&M COLLECTION
DRAKE & MORGAN BARS & RESTAURANTS

A WEDDING
PACKAGE

FOR EVERY
PURSE



ASSCHER
MENU

£80.00 pp

STARTERS

Duck liver parfait, apple & date chutney with melba toast
Crispy squid, lemon mayonnaise
Broad bean & ricotta on toast, lemon & mint (v)
Squash, coriander & chipotle soup with tobacco onions (ve)

MAINS

Salmon Fillet, sautéed greens & lemon
Half roasted chicken, gremolata
Butternut squash and mascarpone risotto (v)
Roast cauliflower, raisin, sundried tomato, spinach & lemon (ve)
Braised shin of beef, mash & button onions

DESSERTS

Lemon Tart, crème fraîche
Chocolate Brownie, vanilla ice cream
Apple & berry crumble or eton mess (seasonal)
Seasonal sorbet

MARQUISE MENU

£100.00 pp

STARTERS

- H. Formans & Son smoked salmon, capers & horseradish cream
- Pickled beetroot carpaccio with goat's cheese & walnuts (v)
- Duck liver parfait, apple & date chutney with melba toast
- Crab bruschetta, brown & white crab meat & lemon
- Squash, coriander & chipotle soup with tobacco onions (ve)

MAINS

- Fillet of gurnard, mussels, crevettes & curry broth
- Soz sirloin steak, chips & watercress
- Pork belly, pearl barley, apple & wholegrain mustard sauce
- Grilled seabass, braised leeks, oyster mushroom & thyme
- Roast cauliflower, raisin, sundried tomato, spinach & lemon (ve)
- Roast beetroot, butternut squash, wild mushroom & kale (ve)

DESSERTS

- Chocolate tart, amaretto ice cream & nougat praline
 - Treacle & oat tart, calvados crème fraîche
 - Buttermilk blancmange, damson jelly & puree
 - Apple & berry crumble or eton mess (seasonal)
 - Sorbet
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RADIANT MENU

£120.00 pp

STARTERS

- Gin-cured salmon, buttered rye, crème fraîche & caviar
- Pea panna cotta, salt-baked beetroot & pea soup (v)
- Chicory tart, walnut & pear, deep-fried blue cheese (v)
- Crab bruschetta, brown & white crab meat & lemon
- Heirloom tomato salad, mozzarella & tapenade (v)
- Smoked duck breast, confit fig, fennel & five spice
- Squash, coriander & chipotle soup with tobacco onions (ve)

MAINS

- Soz sirloin steak, chips & watercress
- Seared salmon confit, swiss chard & pine nut gällate
- Roast rump of lamb, potato fondant, red onion marmalade & carrot puree
- Plaice fillet, lemon risotto, broad beans & wild mushroom
- Roast cauliflower, raisin, sundried tomato, spinach & lemon (ve)
- Pearl barley risotto, watercress puree, asparagus & pecorino (v)
- Butternut squash, sumac yoghurt, harissa & mint (v)

DESSERTS

- Apple tatin, vanilla ice cream & calvados caramel cream
 - Raspberry tiramisu
 - Salted caramel chocolate tart, amaretto ice cream & nougat praline
 - Crème brûlée
 - Baked alaska
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EVENING MENU

SMALL PLATES & SLIDERS (x 10pc)

Napoli pizzettas (v) £10.95

Chicken burgers £19.95

Chicken satay, peanut sauce £17.95

Fish & chips £19.95

Halloumi burgers (v) £19.95

Prawn lollipops, sweet chilli & soy £19.95

Fish sliders £19.95

CANAPES

Picante chorizo £14.95

Heritage beetroot, whipped goat's
cheese, walnuts (v) £14.95

Smoked salmon blinis, crème fraîche £19.95

Porcini croquettes, aioli (v) £14.95

Piggyback dates on polenta £14.95

Lamb koftas, tahini £14.95

Crayfish popcorn £19.95

Curried sweet potato, pea &
spring onion fritters with
lime & mint (v) £14.95

Roast cauliflower, pesto, raisin,
spinach & lemon (ve) £14.95

Grilled pumpkin & black bean burger,
chipotle peppers (v) £14.95



BOWL FOOD (x10 bowls)

Bangers & mash, red onion gravy £59.95

Butternut squash risotto, mascarpone (v) £39.95

Chicken curry, basmati rice £59.95

Pan-fried salmon, braised lentils
& confit garlic sauce £59.95

Hot smoked salmon salad, watercress, poached egg,
garlic croutons & lemon dressing £39.95

Kale chicken caesar salad, anchovy dressing
& parmesan croutons £39.95

SHARING PLATTERS

Butcher's Platter, chicken satay, mini beef burgers,
picante chorizo, padron peppers, onion rings, chips £24.95

Seafood Platter, prawn lollipops, crispy squid, fish finger
sliders, padron peppers, onion rings & chips £24.95

Vegetarian Platter (v) bulgur wheat salad, flatbread, hummus,
baba ghanoush, harissa, onion rings, chips £23.95

Charcuterie Board £12.95

Mezze Board (v) £14.95

Cheese Board £29.95

FLATBREADS

Crispy duck flatbread, cucumber, spring onion,
sesame & hoisin £10.95

Napoli flatbread, sun-dried tomato, pesto,
mozzarella & parmesan (v) £9.95

N'duja spicy sausage flatbread, mozzarella
& rocket £10.95

Butternut squash flatbread, mushroom,
gruyere & pine nuts (v) £10.95

SANDWICHES

Bacon Sandwich £5.50

Sausage Sandwich £5.50



FOR ALL ENQUIRIES

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