

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

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*A WEDDING*  
PACKAGE  
*FOR EVERY*  
PURSE

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ALL PACKAGES INCLUDE

Dedicated 'I Do' planner to help you  
with your special day.

Exclusive hire of the venue\*

Furniture, linen, crockery including  
glassware and tea lights

Cake stand and knife, name cards  
and table number

Complimentary tasting for up to 4 people

Cash bar facilities if required

*\*Please note a minimum spend will apply  
and varies per D&M location.*

*Various upgrades also available including  
cheese and charcuterie stations.*



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*ASSCHER*  
PACKAGE

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£80.00 pp

Crisps, nuts and olives

A glass of prosecco or beer on arrival

Seasonal three-course menu

Half a bottle of house wine during dinner

A glass of prosecco during the toasts

Half bottle of water

A tea or coffee

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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

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## MARQUISE PACKAGE

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£100.00 pp

2 x glasses of prosecco, cocktails  
or premium beer on arrival

3 x canapés on arrival

Seasonal three-course menu

Half a bottle of house wine during dinner

A glass of prosecco during the toasts

Half bottle of water

A tea or coffee

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### THE MARQUISE INCLUDES

Sparklers, 20 x flip flops,  
Mixo table set up for guests on arrival



## 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  
8oz 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*  
PACKAGE

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£120.00 pp

A cocktail and canapé reception (1 hr)

Seasonal three-course menu

Half a bottle of selected red or  
white wine during dinner

A glass of prosecco during the toasts

Half bottle of water

A tea or coffee

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THE RADIANT INCLUDES

Sparklers, 20 x flip flops,  
Mixo table set up for guests on arrival



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 gâllate  
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

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### 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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