



DRAKE & MORGAN

Christmas thrills

Christmas thrills

Starters

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

Duck liver parfait, apple & date chutney, brioche

Pickled leek & smoked goat's cheese roulade, roasted walnuts 🌰

Smoked salmon, crème fraiche, toasted rye, caper berries

Roast chestnut & artichoke tart, vegan pesto 🌱

Mains

Roast loin of pork, braised red cabbage, mash (gf)

Grilled cauliflower steak, smoked tofu crumble, lemon & pomegranate dressing 🌱

Seared sea bream, prawn risotto

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

Pearl barley risotto, watercress, asparagus, vegan Pecorino 🌱

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 (gf)

Sticky plum & almond cake (gf) 🌱

Salted caramel chocolate torte, clotted cream

White chocolate cheesecake, spiced berries

Stilton, toasted fruit cake, port jelly

Festive cheer

Additional £8 per person for house 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.

