

$\begin{array}{c} HAPPY \\ \mathsf{EVER} \ \mathsf{AFTER} \\ \mathbf{from} \end{array}$

THE D&M COLLECTION DRAKE & MORGAN BARS & RESTAURANTS

A WEDDING PACKAGE FOR EVERY PURSE

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.



ASSCHER PACKAGE

*£*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

Tea or coffee

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 PACKAGE

₤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

Tea or coffee

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

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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

RADIANT PACKAGE

*€*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

Tea or coffee

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

8oz sirloin steak, chips & watercress Seared salmon confit, swiss chard & pine nut gallate 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

EVENING MENU

SMALL PLATES & SLIDERS (x 10pc)

Napoli pizzettas (v) £10.95 Cheese 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

Mezze Board (v) $\pounds14.95$ Cheese Board $\pounds29.95$

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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