Christmas Igloo Set Menu

Three courses & drinks £64.95 per person

Starters

Roast pumpkin soup ♂[₿] Gluten free croutons

Smoked salmon on rye Caper berries & crème fraîche

Ham hock terrine Piccalilli & toasted sourdough

Main Courses

Cornish roast cod Creamed leeks & girolles

Roast turkey & all the trimmings Pigs in blankets, pork & apricot stuffing, roast potatoes & seasonal vegetables

12-hour braised ox cheek

Desserts

Chocolate opera cake Chantilly cream

Christmas pudding Custard & redcurrants

Ginger cake ♂ [₿] Caramelised pear & walnut cream

Vanilla panna cotta 🌮 🖗 Mango, passion fruit & toasted coconut

Cheese platter (£3 supplement) Stilton, Cheddar, Brie, spiced pear chutney & oatcake biscuits Sweet potato falafel 🖒

Hummus, pomegranate & puffed rice

Vegan pastrami & superstraccia crostini & Red pepper & rocket

Pumpkin & sage tortellini 🖒

Pumpkin velouté, baby spinach & seeds

Jerusalem artichoke risotto ♂[₿] Parsley & lemon

Sirloin steak (£7 supplement) 80z Himalayan salt dry-aged British beef, chips & Béarnaise sauce

Festive Tipples

A glass of prosecco On arrival

Half a bottle of wine

Chemin De La Serre By Drake & Morgan, Marsanne Viognier, 2022 *or* Chemin De La Serre by Drake & Morgan, Carignan Vieilles Vignes, 2022



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

THE SIPPING ROOM

by DRAKE & MORGAN

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Shimmer into Christmas

by DRAKE & MORGAN