Christmas Set Menu

Three courses £39.95 per person

Starters

Roast pumpkin soup

Gluten friendly croutons

Chicken liver pate
Clementine & orange chutney & croutes

Crayfish salad \$

Mains

Roast turkey & all the trimmings

Pigs in blankets, pork & apricot stuffing, roast potatoes & seasonal vegetables

Roast salmon \$\\$
Saffron sauce & Congolese potato

Mushroom, chestnut & tofu pithivier 🖔

Puds

Chocolate truffle torte 🖒 🕏

Sticky toffee pudding & Salted caramel ice cream

Christmas pudding &

Beetroot cured salmon

Rye toast, beets & horseradish crème fraîche

Vegan pastrami 💍

Celeriac remoulade, rye & sweet & sour pickles

Potato gnocchi 🌣 Marinara, vegan nduja, aubergine, superstraccia. sundried tomatoes & olives

Sirloin steak (£10 supplement) 8oz Himalayan salt 28-day dry aged beef, Béarnaise sauce & chips

Mince pie cheesecake & Clotted cream ice cream & brandy macerated fruits

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

For that extra sparkle

A glass of Prosecco on arrival & half a bottle of Chemin De La Serre Viognier by Drake & Morgan *or* Chemin De La Serre by Drake & Morgan, Carignan Vieilles Vignes

+£19 per person

Go all out!

A glass of Laytons Brut Reserve on arrival & half a bottle of Miron Del Mar Sauvignon Blanc or Los Camachos Pinot Noir

+£27 per person



Please visit drakeandmorgan.co.uk/sample-menus to view allergen & calorie information. Before you order your food, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergems in our kitchen & any of our dishes may contain traces of allergems. All items are subject to availability. VAT is included in all prices. A discretionary service charge of 13.5% will be added to all bills. 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.

