



**SEASONAL FEAST**

£32 per person

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### STARTERS

HONEY ROAST PARSNIP SOUP, TOASTED CUMIN SEEDS & FARMHOUSE LOAF (v)  
DUCK LIVER PARFAIT, APPLE & DATE CHUTNEY, BRIOCHE  
H. FORMAN & SON SMOKED SALMON, CAPERS, SHALLOTS & BROWN BLOOMER  
PICKLED BEETROOT CARPACCIO, GOAT'S CHEESE, WALNUTS & LEMON CHIVE DRESSING (v)

### MAINS

ROAST LOIN OF PORK,  
BRAISED RED CABBAGE, MASH  
NORFOLK BRONZE TURKEY, STUFFED WITH  
CHESTNUT & SAGE, SEASONAL ROAST VEGETABLES  
PAN FRIED FILLET OF BREAM, PRAWN RISOTTO  
BUTTERNUT SQUASH RAVIOLI,  
FETA, BABY SPINACH & PINE NUTS (v)

### DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE  
BAKED VANILLA CHEESECAKE, WHITE  
CHOCOLATE & CHERRIES  
SALTED CARAMEL CHOCOLATE TART,  
CREME FRAICHE  
ENGLISH CHEESE, QUINCE  
& OATCAKE BISCUITS

£32 per person

#### FESTIVE CHEER £50 per person

ENJOY A GLASS OF PROSECCO ON  
ARRIVAL FOLLOWED BY OUR THREE  
COURSE SEASONAL FEAST MENU  
& HALF A BOTTLE OF PINOT GRIGIO BRUME  
DI MONTE OR MERLOT DOMAINE ST ESTEVE

#### EAT, DRINK & BE MERRY £60 per person

OUR THREE COURSE SEASONAL FEAST MENU  
WITH A CHRISTMAS COCKTAIL ON ARRIVAL,  
A GLASS OF PROSECCO TO TOAST WITH  
AND A HALF BOTTLE OF THE SOUTHERLY  
CHARDONNAY OR MALBEC CHAMUYO

### 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.

