



THE MISTLETOE

£45 per person

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SMOKED SALMON BLINI

HONEY ROAST PARSNIP SOUP, TOASTED CUMIN SEEDS, FARMHOUSE LOAF (V)

DUCK LIVER PARFAIT, TRUFFLE & BRIOCHE

SEARED SCALLOPS, CAULIFLOWER PUREE, CRISPY PANCETTA

PICKLED BEETROOT CARPACCIO, GOAT'S CHEESE, WALNUTS & LEMON CHIVE DRESSING (V)

RIB-EYE STEAK, CHIPS & BEARNAISE SAUCE

NORFOLK BRONZE TURKEY, STUFFED WITH CHESTNUT & SAGE, SEASONAL ROAST VEGETABLES

GRILLED FILLET OF SEABASS, BRAISED FENNEL, MUSSEL & SAFFRON CREAM

BUTTERNUT SQUASH RAVIOLI, FETA, BABY SPINACH & PINE NUTS (V)

CHRISTMAS PUDDING, BRANDY SAUCE

BAKED VANILLA CHEESECAKE, WHITE CHOCOLATE & CHERRIES

SALTED CARAMEL TART, CREME FRAICHE

ENGLISH CHEESE, QUINCE & OATCAKE BISCUITS

TEA OR COFFEE

£45 per person

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.

