

Holiday treats

Hot smoked salmon & horseradish crème fraîche tartlet

Roast chestnut, mushroom & artichoke tartlet, vegan pesto *(gf)

Sausage roll

Pigs in blankets

Mini cheeseburger

Mini fish & chips

Chilli king prawns, coconut (gf)

Smoked tofu burger, coriander pesto 👏 (gf)

Turkey lollipop, cranberry

Fillet of fish slider

Beetroot hummus & pickled cauliflower melba (gf)

Stilton & fig, mulled wine spices (gf)

Wild mushroom Yorkshire pudding

Duck liver tart, seared pear



Pinch of sweet

Available for an additional £5 per person.

Mini Christmas puddings (gf)

Mini mince pies

Salted caramel chocolate cups \((gf)



Available to pre-order for a minimum of 10 people.

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.

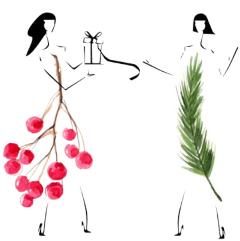


Vegetarian (gf) gluten free



Merry morning

A glass of Pommery champagne



Any one of the below

Full works

Eggs any style, bacon, sausage, black pudding, baked beans, field mushroom & grilled tomato

Vegetarian breakfast

Eggs any style, buttered spinach, avocado, baked beans, field mushroom, grilled tomato & hash brown

Eggs Florentine, Benedict or Royale

Avocado hummus (gf) **

Toasted gluten-free flatbread, dukkah & pomegranate

Smoked salmon & scrambled eggs

Tea or coffee

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Vegan Vegetarian (gf) gluten free

Christmas thrills

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Starters

Roast carrot & coriander soup, chilli, seeds (gf) 🍮

Duck liver parfait, apple & date chutney, brioche

Pickled leek & smoked goat's cheese roulade, roasted walnuts

Smoked salmon, crème fraiche, toasted rye, caper berries

Roast chestnut & artichoke tart, vegan pesto

Mains

Roast loin of pork, braised red cabbage, mash (gf)

Grilled cauliflower steak, smoked tofu crumble, lemon & pomegranate dressing **O

Seared sea bream, prawn risotto

Norfolk bronze turkey, chipolatas, chestnut & sage stuffing, seasonal roast vegetables

Pearl barley risotto, watercress, asparagus, vegan Pecorino **

Grilled sirloin steak, chips & Béarnaise sauce (£7 pp supplement)

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Pinch of sweet

Christmas pudding, brandy sauce (gf)

Sticky plum & almond cake (gf) **

Salted caramel chocolate torte, clotted cream

White chocolate cheesecake, spiced berries

Stilton, toasted fruit cake, port jelly

Festive cheer

Additional £15 per person for specially selected red or white wine

Additional £20 per person for premium red or white wine or prosecco

Enjoy our seasonal three course menu with half a bottle of red or white wine or prosecco.





Festive tipples

Golden gift

Prosecco Elderflower cordial Crème de cacao Lemon juice



Old Frankie

Bulleit Bourbon London Bold spirit Frankincense bitters-soaked sugar cube Angostura & orange bitters

Cosmyrrhpoliton

Ketel One Citroen Cointreau Cranberry juice Homemade pomegranate & myrrh molasses Lime juice Cranberry bitters

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