Christmas Menu

Three courses £44.95



Butternut squash soup 🗸 🖗

Coconut yoghurt & wheat-free sourdough croutons

Ricotta on toasted wheat-free sourdough 8 \$

Fresh figs, fig chutney, agave syrup & seeds

Ham hock terrine

Piccalilli & sourdough toast

Smoked salmon

Rve bread & caperberries

Beetroot falafel 💍

Hummus, pomegranate & puffed rice



Roast Norfolk turkey & all the trimmings

Chipolatas, pork & apricot stuffing, roast potatoes & seasonal vegetables

Vegan wellington 💍

'Symplicity' mince, wilted winter greens & roasted beetroot with gravy & seasonal vegetables

Cornish cod

Lemon & herb crust, truffle mashed potatoes, winter greens & lemon

12-hour braised ox cheek \$

Truffle mashed potatoes, winter cabbage & watercress velouté

N'duja & superstraccia tortellini 🖒

Vegan superstraccia cheese, vegan n'duja, pumpkin velouté, baby spinach & seeds

Sirloin steak (£7 supplement)

8oz Himalayan salt 28-day dry aged British beef. Béarnaise sauce & chips



Baked vanilla cheesecake 8

Winter fruits

Mango & coconut panna cotta 🖒

Passion fruit & oat biscuit crumb

Chocolate opera cake 8

Chantilly cream

Christmas pudding 8

Custard & redcurrants

Cheese platter (£3 supplement) &

Stilton, cheddar, brie, spiced pear chutney & oatcake biscuits

For that extra sparkle

A glass of prosecco, three courses & half a bottle of Chenin Blanc or Merlot £59.50 per person

Go all out! A glass of Crémant, three courses & half a bottle of Picpoul de Pinet or Malbec £67 per person







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.

Two courses available upon request for £31.95pp, please note that this is subject to availability.



64DRAKE & MORGAN

