

DINING WITH A FESTIVE MENU



Available from Monday 1st December until Saturday 3rd January 12:00 - 21:00.

Whilst available for walk in guests, we would advise pre-booking to guarantee space.

Pre booking is required for groups of 8 or more.

The menu is also available for private events with exclusive room hire starting at £126.00.

Free for children under 2 years old, half price for children 2-12 year olds.

**One course £27 | Two courses £33
3 Courses £38**

Book now: 01788 521 800
reception@draycotehotel.co.uk | www.draycotehotel.co.uk

FESTIVE MENU

STARTERS

Maple-Roasted Parsnip & Apple Soup ^{V | GFA | VGA}
with Crispy Onion Shavings, Chives & Toasted Ciabatta

Wild Boar & Cognac Pâté ^{GFA}
with Focaccia Toast & Caramelised Fig & Red Onion Chutney

Oak-Smoked Cheddar & Red Onion Tartlet ^V
with Green Watercress & Aged Balsamic Glaze

Pan Fried Butter Chilli and Garlic Prawns ^{GFA}
with Crab Slaw & Guacamole

MAIN COURSE

Butter & Herb Slow-Roast Aged Norfolk Turkey ^{GFA}
with Sage & Chestnut Stuffing, Pigs in Blanket & Orange & Thyme Jus

Dry-Aged Roast Rib of Beef ^{GFA}
with Yorkshire Pudding & Red Wine Jus

Crumble Crust Fish Pie
with leek and Parmesan in lime and cream sauce.

Whole Roast Butternut Squash ^V
with Mushroom, Cranberry, Sage & Sourdough Stuffing

All served with
Baked Root Vegetables, Roast Potatoes with Rosemary,
Broccoli & Petit Pois

DESSERTS

Classic Steamed Plum & Raisin Christmas Pudding ^{V | GFA | VGA}
with Brandy Sauce

Belgian Dark Chocolate Brownie ^{V | GFA | VGA}
with Noel's Vanilla Pod Ice Cream & Chocolate Truffle Sauce

Strawberry Cheesecake ^V
with Redcurrant Coulis & Strawberry Ice Cream

Selection of Noel's Local Ice Creams

FOLLOWED BY

Mince Pies
Coffee

VE Vegan, V Vegetarian, GF Gluten Free, N Contains Nuts
VGA Vegan Available, GFA Gluten Free Available



draycote
HOTEL