



draycote HOTEL

Restuarant Menu

A P P E T I S E R S

Garlic Bread

(v)

£4.75

Artisan Bread with Sea Salt & Whipped Butter

(v, vga, gfa)

£4.50

Poppadoms served with a Variety of Chutneys

(v, vga, gfa)

£3.75

S T A R T E R S

Home-Made Soup of the Day

with crusty rustic bread

(v, vg, gfa)

£6.50

Crispy-Fried Salt & Pepper Calamari

with onion, garlic, ginger & charred lime dressing

£9.95

Duck Pate

with balsamic-drizzled mixed leaf salad, apple & plum chutney & crispy toast

(gfa)

£9.50

Cajun Spiced Breaded Halloumi Fries

on a bed of wild rocket salad & hot sriracha sauce

(v)

£7.50

Sun Blushed Tomatoes and Fresh Mozzarella Salad

with mixed leaves & house dressing

(v, gfa)

£7.95

(v) vegetarian (vg) vegan (vga) available vegan (gf) gluten free (gfa) available gluten free

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Restuarant Menu

THE MAIN EVENT

Butter-Roast Seabass (gfa)

with creamy parsley mash, stem broccoli & lemon butter sauce
£23.00

Chicken Supreme (gfa)

in white wine and mushroom sauce served with crushed new potatoes
& buttered broccoli
£22.00

Steak & Ale Pie

with buttered mash, minted or mushy peas, and rich gravy
£19.50

Beer-Battered Cod (gfa)

with chunky chips and minted or mushy peas
£19.50

Grilled 8oz Prime Sirloin Steak (gfa)

with chunky chips, grilled tomato, wild rocket, parmesan & balsamic salad
(with a choice or either peppercorn or garlic sauce)
£27.00

Crispy Pork Belly (gfa)

with apple compote, scallion mash, buttered greens and lardon gravy
£23.00

Chicken Tagliatelle

with diced breast, parmesan, and fresh parsley in a cream sauce
£19.25

Local Cumberland Pork Sausages (gfa)

with scallion buttered mash and rich gravy
£18.00

Classic Caesar Salad (gfa)

with sliced chicken breast, parmesan cheese, lettuce, and croutons
£19.00

Char-Grilled Double Cheeseburger (gfa)

with Bacon, Cheese, Rainbow Slaw, and Fries
£18.00

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Restuarant Menu

VEGETARIAN

Mushroom, Basil & Broccoli Pappardelle in Creamy Parmesan Sauce (v)

£18.00

Spinach & Ricotta Tortellini

with a creamy garlic sauce and parmesan

£17.00

Garden Veggie Burger (vga)

with buttered brioche, mature cheddar coleslaw & crispy fries

£17.00

SIDES

Chunky Chips (v, vg, gfa)

£4.75

Green Leaf Salad (v, vg, gfa)

with lettuce, green pepper, spring onion, parmesan & balsamic

£5.75

Mixed Salad (v, vg, gfa)

with lettuce, cheery tomato, spring onion, cucumber, red pepper & carrot

£5.75

Seasonal Market Vegetable Portion (v, vg, gfa)

£5.95

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Restuarant Indian Menu

T O S T A R T

Tandoori Chicken Tikka (gfa)

with masala onion and mint yoghurt raita

£9.95

Hyderabadi Lamb Kofta Kebab (gfa)

with spicy onion salad & homemade mint chutney

£9.95

Crispy Indonesian Honey Chilli Potato (v, vga, gfa)

with sesame seeds

£7.95

Spicy Mini Samosas

on a bed of fresh lettuce & tangy tamarind chutney

£6.50

T H E M A I N E V E N T

Classic North Indian Lamb Biryani (gfa)

with lucknowi spices, fresh mint, coriander and basmati rice served with curried sauce side & mint yoghurt

£19.95

Classic Chicken Tikka Masala (gfa)

in a rich spiced onion & tomato sauce, served with fragrant basmati rice

£18.95

Punjabi-Style Chick Pea Curry

with basmati rice & mini naan bread (v,vga, gfa)

£17.50

Dhaba-Style Boiled Egg Curry (v,, gfa)

in a rich aromatic spiced sauce with rice & naan bread

£15.75

S I D E S

Poppadoms with a Variety of Chutneys (v)

£3.75

Naan Bread (v)

£2.75

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Resturant Menu

TO FINISH

Homemade Chocolate Brownie (v, vga, gfa)

with strawberry, chocolate sauce, and vanilla ice cream
£8.50

Peach & Apple Crumble & Custard (v, vga, gfa)

with warm vanilla pod custard
£8.50

Homemade Sticky Toffee Pudding (v, gfa)

with orange butternut sauce, and salted caramel ice cream
£8.50

Tiramisu

served with coffee ice cream
£8.50

Bread & Butter Pudding with Custard

served with warm vanilla custard
£7.50

Selection of Noel's Local Warwickshire Ice Creams & Sorbets

two scoops - salted caramel, vanilla or chocolate ice cream, mango or lemon sorbet
£4.95

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Classic Finger Food Buffet

7 Finger Buffet Items for £21.00 per person, or £1.75 per extra item

Meat & Fish

Chipolata Sausages with Honey
and Wholegrain Mustard
(gfa)

Plaice Goujons with Tartar Sauce
Sausage Rolls

Mini Lamb and Mint Kofta
(gfa)

Cajun Chicken Strips

Salmon, Leek and Dill Quiche
Gala Pork Pie

Vegetarian & Salads

Vegetable Spring Rolls

Tomato and Basil Pizza

Potato Wedges with Sour Cream & Salsa
(gfa)

Chunky Chips
(gfa)

Tomato and Basil Salad with Balsamic Glaze
(gfa)

Caesar Salad
(gfa)

Coleslaw
(gfa)

Potato and Chives
(gfa)

Mini Savoury Eggs

Mixed Leaves and Herb Salad
(gfa)

Trio of Indian Snacks (Bhajee, Veg Pakora, Veg Samosa)

if you have any allergies or specific dietary, requirements please inform a member of the booking team

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Classic Finger Food Buffet

7 Finger Buffet Items for £21.00 per person, or £1.75 per extra item

Sandwiches

Selection of filled sandwiches including:

Egg Mayonnaise

(v)

Tuna Mayonnaise

Cheese and Chutney

(v)

Roast Ham

Roast Beef

Desserts

Mini Chocolate Brownie

(v)

Mini Lemon Tarts

(v)

Fresh Fruit Salad

(gfa, v)

Profiteroles with Chocolate Sauce

(v)

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WEDDING BREAKFAST MENU PACKAGE CANAPÉS

Please select Three choices - One meat, one fish & one vegetarian is recommended

Vegetarian

Mozzarella Cheese Bites with Garlic Chilli Sauce

(v)

Olive & Cheddar Skewers with Plum Chutney

(v)

Mini Vegetable Samosa with Mint Raita

(v)

Vegetable Pakora with Mango Chutney

(vga,gfa)

Tomato & Basil Bruschetta

(v,vga,gfa)

Vegetable Spring Rolls with Ginger Chilli Sauce

(v)

Meat

Tandoori Chicken & Peppers Skewers

(gfa)

Cajun spiced chicken goujons

Crispy Pork Bites with Soy & Chilli Sauce

Mini Beef Burgers with Mustard Relish

Mini Honey & Chili Chicken Skewer

(gfa)

Fish

Crispy Chilli Garlic Prawns with Garlic Mayonnaise

White Fish Goujons with Tartare Sauce

Smoked Fish Pate Crostini with Dill & Lemon

(gfa)



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WEDDING BREAKFAST MENU PACKAGE

STARTERS

Please select One option
Individually Plated

Gin-Cured Smoked Salmon with Dressed Wild Leaves & Lime Guacamole

(gfa)

Cod & Prawn Fishcake with Roasted Pepper & Tomato Salsa

(gfa)

Ham Hock Terrine with Piccalilli, wild rocket & Focaccia

(gfa)

Brixworth Liver Parfait with Windfall Chutney, Toast & Wild Rocket

(gfa)

Baked Goats Cheese Tartlet with Curly Endives & Cranberry Sauce

(v)

Lemon-Soaked Tuna & Watercress Salad with Pickled Cucumber & Yellow

Pepper

(gfa)

Butternut Squash & Sweet Potato Soup with Toasted Pumpkin Seeds

(v,vga,gfa)

Roasted Tomato & Basil Soup

(v,vga,gfa)



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WEDDING BREAKFAST MENU PACKAGE MAINS

Traditional - Individually Plated
Please select One option from the traditional mains and
one option from the specials diet if required

* Roast Sirloin of Beef with Yorkshire Pudding, Chateau Potatoes,
Roast Root Vegetables, Buttered Green Beans & Red Wine Jus (gfa)
(£3.00 Supplement)

Lemon & Thyme Roast Spring Chicken Supreme with Herb Stuffing,
Sauté Potato, Buttered Greens, Lemon Carrots & mushroom Sauce (gfa)

Sage-Roast Loin of Pork with Apple & Onion Stuffing, Roast Potatoes,
Parsnip, Carrot & Green Beans with Red Wine Gravy (gfa)

Braised Shoulder of Lamb with Rosemary Roast Baby Potatoes Broccoli
& Cauliflower Florets & Minted Jus (gfa)

Slow-Roasted Blade of Beef with Horseradish Mash, Roast Root
Vegetables, Buttered Greens, Crispy Shallots & Burgundy Sauce (gfa)

Garlic Roast Leg of Lamb with Yorkshire Pudding, Roast Root
Vegetables, Red Cabbage & Red Wine Gravy
(£3.00 Supplement)

Pork Tenderloin with Apricot, Thyme & sage stuffing, parsley mash
roasted carrots and parsnips served with Cider & Peppercorn Sauce (gfa)

Butter-Roast Sea Bream with Crushed New Potato stem broccoli, Seared
Carrot & Lemon Caper Sauce

Baked salmon Fillet with Parsley Mash, Buttered Green Beans and
Carrots served with Creamy White Wine & Chive Sauce

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WEDDING BREAKFAST MENU PACKAGE

MAINS

Special Diets

Please select One option from the traditional mains and
one option from the specials diet if required

Roasted Vegetable Wellington with Roasted Root Vegetables, Buttered
Greens & Red Wine Gravy
(vga) (v)

Ratatouille stuffed Puff Pastry Box with Crushed Baby Potatoes,
Buttered Green Beans & Tomato Sauce
(vga, v)

Fresh spinach & mushroom stuffed ravioli with cherry tomato in
parsley & parmesan sauce
(v)

Provençal Vegetable Risotto with Parmesan & Rocket
(v) (gf) (vga)



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WEDDING BREAKFAST MENU PACKAGE

DESSERTS

Please select One option

Lemon Tart with Crème Fraiche, Strawberry Compote & Crushed
Meringue
(v)

Mango & Passionfruit Mousse with Orange Coulis & Mango Sorbet
(v,gfa)

Triple Chocolate Brownie with Vanilla Ice Cream & Berry Compote
(v,gfa,vga)

Apple & Cinnamon Pie with Vanilla Ice Cream
(v)

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream
(v,gfa)

Raspberry & Gin Cheesecake with Blackcurrant Sauce & Crème Fraiche

Chocolate Torte with Chantilly Cream & Chocolate Sauce & Vanilla Ice
Cream
(vga,gf)

Yuzu cheese cake served with berry compote and vanilla ice cream
(v)

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WEDDING BREAKFAST MENU PACKAGE EVENING FOOD

Please select One option

Barbeque

Hand-pressed Beef Burger in Brioche Roll
(gfa)

Vegetarian Burgers in Brioche Roll
(v,vga,gfa)

Lemon and Thyme Chicken Drumsticks
(gfa)

Vegetarian Kebabs
(v,gfa)

Cheddar Slices

Potato, Spring Onion & Parsley Salad
(v,vga,gfa)

Mixed Leaf Salad with Tomato, Red Onion & Cucumber
(v,vga,gfa)

Crunchy Coleslaw in Herb Mayonnaise
(v,gfa)

Pizza

Pepperoni & Jalapeno £
(gfa)

Chicken, Bacon, & Pepper
(gfa)

Tomato, Mozzarella, & Pesto £3.00
(v,vga,gfa)

Chunky chips
Mixed leaf salad

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Banqueting Menu

1 course £23.00, 2 course £32.00, 3 courses £41.00, Canapes can be added for £10 additional supplement

Starters

Gin-Cured Smoked Salmon with Dressed Wild Leaves & Lime Guacamole

(gfa)

Cod & Prawn Fishcake with Roasted Pepper & Tomato Salsa

(gfa)

Ham Hock Terrine with Piccalilli, wild rocket & Focaccia

(gfa)

Brixworth Liver Parfait with Windfall Chutney, Toast & Wild Rocket

(gfa)

Baked Goats Cheese Tartlet with Curly Endives & Cranberry Sauce

(v)

Lemon-Soaked Tuna & Watercress Salad with Pickled Cucumber & Yellow Pepper

(gfa)

Butternut Squash & Sweet Potato Soup with Toasted Pumpkin Seeds

(v,vga,gfa)

Roasted Tomato & Basil Soup

(v,vga,gfa)

Mains

* Roast Sirloin of Beef with Yorkshire Pudding, Chateau Potatoes, Roast Root Vegetables, Buttered Green Beans & Red Wine Jus

(£3.00 Supplement)

(gfa)

Lemon & Thyme Roast Spring Chicken Supreme with Herb Stuffing, Sauté Potato, Buttered Greens, Lemon Carrots & mushroom Sauce

Sage-Roast Loin of Pork with Apple & Onion Stuffing, Roast Potatoes, Parsnip, Carrot & Green Beans with Red Wine Gravy

(gfa)

Braised Shoulder of Lamb with Rosemary Roast Baby Potatoes Broccoli & Cauliflower Florets & Minted Jus

(gfa)

Slow-Roasted Blade of Beef with Horseradish Mash, Roast Root Vegetables, Buttered Greens, Crispy Shallots & Burgundy Sauce

(gfa)

Banqueting Menu

Mains

Garlic Roast Leg of Lamb with Yorkshire Pudding, Roast Root Vegetables, Red Cabbage & Red Wine Gravy
(£3.00 Supplement)
(gfa)

Pork Tenderloin with Apricot, Thyme & sage stuffing, parsley mash roasted carrots and parsnips served with Cider & Peppercorn Sauce

Butter-Roast Sea Bream with Crushed New Potato stem broccoli, Seared Carrot & Lemon Caper Sauce
(gfa)

Baked salmon Fillet with Parsley Mash, Buttered Green Beans and Carrots served with Creamy White Wine & Chive Sauce

Vegetarian

Roasted Vegetable Wellington with Roasted Root Vegetables, Buttered Greens & Red Wine Gravy
(vga) (v)

Ratatouille stuffed Puff Pastry Box with Crushed Baby Potatoes, Buttered Green Beans & Tomato Sauce
(vga, v)

Fresh spinach & mushroom stuffed ravioli with cherry tomato in parsley & parmesan sauce
(v)

Provençal Vegetable Risotto with Parmesan & Rocket
(v) (gf) (vga)

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Banqueting Menu

Desserts

Lemon Tart with Crème Fraiche, Strawberry Compote & Crushed Meringue
(v)

Mango & Passionfruit Mousse with Orange Coulis & Mango Sorbet
(v,gfa)

Triple Chocolate Brownie with Vanilla Ice Cream & Berry Compote
(v,gfa,vga)

Apple & Cinnamon Pie with Vanilla Ice Cream
(v)

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream
(v,gfa)

Raspberry & Gin Cheesecake with Blackcurrant Sauce & Crème Fraiche

Chocolate Torte with Chantilly Cream & Chocolate Sauce & Vanilla Ice Cream
(vga,gf)

Yuzu cheese cake served with berry compote and vanilla ice cream
(v)

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Vegetarian

Mozzarella Cheese Bites with Garlic Chilli Sauce
(v)

Olive & Cheddar Skewers with Plum Chutney
(v)

Mini Vegetable Samosa with Mint Raita
(v)

Vegetable Pakora with Mango Chutney
(vga,gfa)

Tomato & Basil Bruschetta
(v,vga,gfa)

Vegetable Spring Rolls with Ginger Chilli Sauce
(v)

Meat

Tandoori Chicken & Peppers Skewers
(gfa)

Cajun spiced chicken goujons

Crispy Pork Bites with Soy & Chilli Sauce

Mini Beef Burgers with Mustard Relish

Mini Honey & Chili Chicken Skewer
(gfa)

Fish

Crispy Chilli Garlic Prawns with Garlic Mayonnaise

White Fish Goujons with Tartare Sauce

Smoked Fish Pate Crostini with Dill & Lemon
(gfa)

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Club Menu

From' £23 per person for 2-Course & £29.00 for 3-Course

1. Supplementary prices apply for certain options & dishes
2. Please select two choices from the starter and dessert sections. Please choose one main course option, which includes a meat and a vegetarian dish. These are the choices your guests can then select from

Starters

Soup of the day with warm rustic bread

(v,vga,gfa)

Duck and pork liver Pate with Caramelised Red Onion wild rocket leaves and Toast

(gfa)

Chicken tikka with masala onion salad and naan bread

(gfa)

Cocktail Atlantic Prawn Salad with wild leaves and toast

(gfa)

Cod and prawn Fishcake with Dressed Leaves and chunky tomato sauce

(gfa)

Cauliflower and Spinach Pakoras with Mint Yoghurt and Dressed Leaves

(v,vga,gfa)

Halloumi fries with spicy sriracha and wild mixed leaf salad

(v)

Creamy Garlic Mushrooms with Spinach and Crusty Bread

(v,gfa)

Sun-blush Tomato and Marinated fresh mozzarella Salad with Balsamic Reduction and wild rocket

(v,gfa)

Mains

Please select one option

Option 1

Steak & Ale Pie with Buttered Mash, Minted or Mushy Peas & Rich Gravy
Mushroom, Basil & Broccoli Pappardelle in Creamy Parmesan Sauce

(v,vga,gfa with penne pasta)

Option 2

Thyme Roasted Chicken supreme with Roasted new Potatoes, Buttered Greens and Mushroom
Sauce

(gfa)

Wild mushroom risotto with parmesan and garlic bread

(v,gfa,vga)

Option 3

Butter chicken with cumin flavoured rice and onion seeded naan bread

(gfa)

Kadhai vegetable with cumin flavoured rice and onion seeded naan bread

(v,vga,gfa)

From' £23 per person for 2-Course & £29.00 for 3-Course

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2. Please select two choices from the starter and dessert sections. Please choose one main course option, which includes a meat and a vegetarian dish. These are the choices your guests can then select from

Mains

Please select one option

Option 4

Pulled Beef Brisket Lasagne with Tomato and Olive Salad, Pesto and cheesy Garlic Bread
Mushroom and Spinach Linguini Carbonara with Pesto Dressed Rocket and Garlic Pizza Bread
(v,vga,gfa with penne pasta)

Option 5

Beer-Battered Cod with Chunky Chips & Minted or Mushy Peas
(gfa)
Dhaba-Style Boiled Egg Curry cooked in Rich Aromatic Spiced Sauce with Rice & Naan Bread
(v,gfa)

Option 6

Stir-Fried beef with Black pepper sauce & Jasmine Rice
(gfa)
Thai Style Stir-Fried Vegetable with Jasmine Rice
(v,vga,gfa)

Option 7 additional £2.50 per person

Roasted Salmon Supreme with Buttered Baby Potatoes, Asparagus, Fine Beans and Chervil Cream
(gfa)
Vegetable & Bean Cassoulet with Parsley Mash, Buttered Broccoli & Sheared Carrot
(v,vga,gfa)

Option 8

Traditional Cumberland sausage and mash with buttered broccoli and rich red wine gravy
(gfa)
Chickpea and potato curry served with peas pulao and coriander naan bread
(v,vga,gfa)

Option 9

Classic Mexican beef chilli served with steamed rice and sour cream
(gfa)
Mixed bean chilli served with steam rice and sour cream
(v,vga,gfa)

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2. Please select two choices from the starter and dessert sections. Please choose one main course option, which includes a meat and a vegetarian dish. These are the choices your guests can then select from

Desserts

Please select 2 options

Chilled New York Cheesecake with Strawberry Compote and vanilla icecream
(v,vga,gfa)

Glazed Lemon Tart with Berry Compote & crushed Meringue and lemon sorbet
(v)

Chocolate and baileys Mousse with Chantilly cream & strawberry compote
(v,gfa)

Tiramisu with Crushed Amaretti Biscuit
(v)

Baked Egg Custard Tart with Orange Sauce and icecream
(v)

Triple Chocolate Brownie with Berry Compote and vanilla icecream
(v,vga,gfa)

Sticky toffee pudding with caramel sauce and vanilla icecream
(v,gfa)

Apple & Cinnamon Pie with Vanilla Custard
(v)

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All our food is prepared in a kitchen where nuts, gluten, and other allergens are present and our menu descriptions do not include all ingredients. As such we cannot accept responsibility for allergic reactions that may occur, and by eating food produced by our kitchen you are accepting the risk that allergens may be present. Please speak with a member of staff should you require further information and options.



Restaurant Sunday Lunch Menu

Available 12:00 - 4:00pm

One course £22.00 Two Courses £29.00 Three Courses £35.00

Starters

Home-Made Soup of the Day served with Crusty Rustic Bread (gfa, vga)
Duck Pate with Balsamic-Drizzled Mixed Leaf Salad, Apple & Plum Chutney & Crispy Toast (gfa)
Cajun Spiced Breaded Halloumi Fries on a bed of Wild Rocket Salad & Hot Sriracha Sauce (v)
Sun-blushed Tomatoes & Fresh Mozzarella Salad with Mixed Leaves & House Dressing (v, gfa)

Mains

Dry-Aged Sirloin of Beef with Horseradish Crème Fraiche (gfa)
Sage Roast Pork with Baked Apple Compote (gfa)
Lemon and Thyme Roast Breast of Chicken with Cranberry Sauce (gfa)
Roast Vegetable Wellington (v)

All served with;

Yorkshire Pudding, Stuffing, Roast Potatoes, Roast & Buttered Vegetables & Red Wine Gravy

Butter-Roast Seabass with Creamy Parsley Mash, Stem Broccoli & Lemon Butter Sauce

Desserts

Homemade Chocolate Brownie with Strawberry, Chocolate Sauce & Vanilla Ice Cream (gfa, vga)
Summer Fruit & Bramley Apple Crumble with Warm Vanilla Pod Custard
Homemade Sticky Toffee Pudding with Orange Butternut Sauce & Salted Caramel Ice Cream (gfa)
Classic Eton Mess served with Fresh Strawberries, Meringue & Fresh Cream (gf)
Selection of Noel's Local Warwickshire Ice Creams & Sorbets (vga)
(2 Scoops - Salted Caramel, Vanilla or Chocolate Ice Cream, Mango or Lemon Sorbet)

Bread

Artisan Bread with Sea Salt & Whipped Butter
£4.50

Sides

Mixed Salad or Seasonal Market Vegetable Portion or Cauliflower Cheese
£5.95
Chunky Chips
£4.75

Hot Beverages

All £3.75
A Selection of English, Fruit & Herbal Teas
Americano, Latte, (Double) Espresso, Cappuccino
Hot Chocolate

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