



The Draycott Arms

Christmas Season Menu

Starters

Slow Braised Pork Cheek Soft Leeks, Grilled Apricot, Wensleydale Sauce

Homemade Falafel Shaved Cucumber, Mint Yoghurt, Pomegranate

Prawn & Chilli Ravioli Lemongrass & Ginger Broth

Soup of The Day Artisan Bread

Mains

Chestnut-Stuffed Turkey Escalope OR Goats Cheese, Roast Fig & Walnut Filo Parcel (v)

Roast Potatoes, Pig-In-Blanket, Winter Greens with Walnut Butter, Parsnip Puree & Homemade Gravy

Salmon, Spinach & Hollandaise Puff Pastry Pie, Fricassee of New Potatoes, Peas & Broad Beans, Warm Tartare Sauce

Spiced Lamb Faggots Carrot Puree, Red Onion Irish Boxty, Port jus

North African Shakshuka Eggs gently Poached in a Fragrant Spiced Tomato & Vegetable Stew, served with Crusty Bread

Desserts

Baked Double Cream & Cinnamon Cheesecake Warm Caramelised Apples, Salted Caramel Sauce, Cinnamon Ice Cream

Homemade Christmas Pudding Choice of Cream, Crème Anglaise, Brandy Sauce or Ice Cream

“Blackforest” Dark Chocolate Fondant, Whipped Vanilla Mascarpone, Hazelnut Brittle & Boozy Black Cherries

3 Cheese Platter One Each Hard, Soft & Blue Classic British Cheeses, Apple, Dates, Homemade Preserve & Crackers

MAINS ONLY £13.95

2 COURSE £19.95

3 COURSE £25.95

V = Vegetarian, GF = Gluten Free. Please inform a member of our team if you have any dietary requirements.