



The Draycott Arms

Christmas Day Menu

Starters

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

Duck & Chicken Liver Rustic Pate Pear Compote & Crusty Bread

Prawn & Chilli Ravioli Lemongrass & Ginger Broth

Classic French Onion Soup Gruyere Crouton

Mains

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

Roast & Mash Potatoes, Pig-In-Blanket, Bread Sauce, Seasonal Vegetables & Homemade Gravy

Toulouse 3 Meat Cassoulet Duck, Sausage & Lamb slow-cooked in a Tomato & Bean Casserole, topped with
Homemade Dumplings

Smoked Haddock & King Prawn Risotto Poached Egg, Crispy Pancetta

Glamorgan Sausage Toad-In-The-Hole Welsh Caerphilly & Leek Sausages Baked in a Giant Yorkie with Wholegrain
Mustard, Caramelised Onions & Winter Vegetables

Desserts

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

Gingerbread & Butter Pudding Brandy Sauce

Chocolate & Orange Mousse Gingerbread, Yoghurt Sorbet, Spiced Figs

Pineapple Upside-Down Cake Spiced Rum Caramel, Clotted Cream

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

3 COURSES £59.95

CHILDREN £34.95

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