



# MISTLETOE & WINE PRIVATE DINING

Celebrate with added sparkle & treat yourself to a touch of luxury in one of our beautiful private dining rooms. Our Mistletoe & Wine menu is six delightful courses perfectly paired with cocktails & wine. Christmas is all about spoiling yourself & toasting to a year well done.

*£125 per person*

## AMUSE BOUCHE

Smoked salmon blini

Peach Bellini

## STARTERS

Searched scallops with cauliflower purée & crispy pancetta  
Duck liver parfait on toasted brioche & shaved truffles  
Pumpkin & squash soup with girolles

Glass of Picpoul de Pinet OR Cotes du Rhone Réserve

## PALETTE CLEANSER

Raspberry sorbet

Glass of Pommery Vintage 2002

## MAINS

Grilled 10oz ribeye on the bone with baked tomato, mushroom, chips & béarnaise sauce  
Norfolk Bronze turkey stuffed with chestnuts & sage, roast vegetables & cranberry jus  
Potato & beetroot galette with roasted butternut squash & goats' cheese  
Pan-fried seabass with crayfish risotto

Glass of Malbec, Obra Prima Reserva OR Sancerre, Lucien Crochet

## DESSERTS

Rich chocolate ganache tart & Cornish clotted cream with gold leaf & chocolate tuile  
Flambéed Tiptree Christmas pudding with brandy sauce  
Montgomery's cheddar, Somerset Brie & Colston Bassett Stilton with grapes,  
quince & oatcakes

Glass of Chateau Petit Vedrines Sauternes, 2008 Bordeaux

## PETIT FOURS & MINI MINCE PIES

Espresso martini

12.5% optional service charge will be added to all bills. Regrettably we cannot guarantee that any of our menu items are free from nuts or that fish dishes are without bones.



*[christmas.drakeandmorgan.co.uk](http://christmas.drakeandmorgan.co.uk)*

