

DRAYTON Christmas

M E N U 2 0 1 7

Starters

ROASTED RED PEPPER & BUTTERNUT
SQUASH SOUP

With Garlic & Herb Croutons, Drizzled with Fresh Cream

SMOKED SALMON & PRAWN CROSTINI

Served on a Bed of Mixed Leaves with a Balsamic Glaze

CARAMELIZED RED ONION &
GOATS CHEESE TART

With Italian Prosciutto & Roasted Baby Tomatoes

Mains

ROASTED TURKEY BREAST WITH
AN APRICOT GLAZE

Served with Chestnut & Cumberland Sausage Stuffing,
Pigs in Blankets, Traditional Bread Sauce, Cranberry
Sauce & a Rich Red Wine Jus

BAKED SALMON SUPREME

With a Dijon Mustard & Parsley Crumb served with
Hollandaise Sauce

PUMPKIN WITH PORTABELLA MUSHROOM
& BRIE WELLINGTON

With a Warmed Red Onion Marmalade

Served With...

Goose Fat Roasted Potatoes, Honey Glazed Roasted
Parsnips & Carrots & Buttered Braised Sprouts

Desserts

TRADITIONAL CHRISTMAS PUDDING

Served with a Rich Brandy Sauce

BLUEBERRY CRÈME BRÛLÉE

With a Vanilla Infused Cream

IRISH CREAM & WHITE CHOCOLATE CHEESECAKE

Served with a Blackberry & Port Coulis

COFFEE & WARMED MINCE PIES



MERRY
Christmas



HAPPY NEW YEAR

