

Christmas Day
Sunday 25th December 2016

Amuse Bouche & Champagne Kir Royale at your table

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Fruits de Mer – Fish & Shellfish on Ice – Mignonette Sauce – Cocktail Sauce

Terrine of Goose liver Pate – Sauternes Jelly – Brioche Toast.

Melon Pearls – Gold Foiled Berries – Pink Grapefruit Sorbet.

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Roast Bronze Turkey, Honey Ham, Elizabethan Sage Stuffing - Cranberries – Gravy – Goose Fat Roast Potatoes – Clapshot, Honey Roast Parsnips – Fried Sprouts with Bacon.

Eastern Vegan Mezze – Baba Ganoush – Cranberry Compote – Winter Salad

Roast Chateau Briand – Bouquetiere of Vegetables – Sauce Bordelaise.

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Sweet Promenade from the Elizabethan Fireside Table

Old Fashioned Sherry Trifle - Genoise - Jellied Fruits - Custard Cream - Angelica Cherries

Christmas Pudding – Brandy Sauce – Chantilly Cream

Apple Strudel – Almonds – Apples – Cinammon – Custard Sauce

Chocolate Yule log

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British Cheese - Decantered Vintage Port Quince Jelly - Homemade Breads & Biscuits

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Freshly Ground and Filtered illy Coffee or Tea Confectionary

A Six Course Christmas Feast

Christmas Carols - Log Fires Burning - Christmas Gifts

£125 Per adult - Children Charged Accordingly

Christmas Day Menu Pricing

This menu is at the price of £125 per person and children to be charged dependent on age & requirements.

For any special dietary requirements please let us know in advance.

Terms and conditions

We will require a deposit of 50% of the total cost of the meal to be paid before 27th November 2016.

All reservations will be treated as provisional and confirmation will only be given once a deposit payment has been received. Any cancellation prior to and including the 30th November 2016 will be subject to a refund of 50%.

Payments become non-refundable from and including 30th November.

Full payment for the meal is due no later than Sunday 11th December 2016.

Card payments can be made by phone: 01743 344679 or email goodfood@drapershallrestaurant.co.uk to receive our bacs details to make an online transfer.

Cash and cheque also accepted: please make cheques payable to 'draper's hall'.

Pre-orders are required no later than Sunday 11th December 2016.

Menu with bed and breakfast Packages and Private dining rooms are available on request – there is a minimum requirement of 10 guests to dine for private dining.