

Est. 1485

drapers hall

Christmas Celebrations 2016

Chicken Liver Pate Pot - Sauternes Jelly - Apple Chutney - Breads.
Eastern Spiced Tomato Soup - Jasmine Rice - Caraway Seed Bread.
Coquille St. Jacques with King Prawns & Queen Scallops - Gruyere.
Smoked Venison Carpaccio - Minature French Fry.



Roast Free Range Turkey - Sage - Chestnut - Pancetta - Cranberry - Sprouts.
Winter Cod in Fine Pastry - Beurre Blanc - Boiled Potato - Braised Cabbage.
Girole Mushroom Risotto - Truffle Oil - Jerusalem Artichoke Crisps.
Roast Beef - Onion Confit - Tomato - Goosefat Roast Potatoes - Watercress.



Christmas Pudding - Brandy Sauce - Glace fruits.
Cranberry & Walnut Tart - Chocolate Sauce - Chantilly Cream.
Vintage Trifle - Jellied Fruits - Custard - Cream.
Crisp Brie de Meaux - Panka Crumb - Pickled Peppers - Cranberry Sauce.



Artisan Cheese - to be selected - Blue - Soft - Hard
Quince Jelly - Biscuits & Bread.

Christmas Carols, Log Fires, Christmas Gifts

10 St Marys Place, Shrewsbury - 01743 344 679

Pricing and Inclusions

An arrival drink of Mulled Wine is provided for each guest

Prices per person Two course lunch £26 - Three courses dinner £35 - Four courses dinner £42

Gluten Free, Vegetarian, Dairy Free or other dietary requirements will be accomodated.

Terms and conditions

All reservations will be treated as tentative and confirmation will only be given once payment has been made in full. Full payment is required no later than 27th November 2016.

Any cancelation prior to and including the 27th November 2016
will be subject to a refund of 50%.

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

Card payments can be made by phone: 01743 344679 or email:
goodfood@drapershallrestaurant.co.uk and we will provide you with our bank details.

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

A full pre-order for food and table wine is required at least 14 days before the date of the event.