

Est. 1485

drapers hall

Christmas Celebrations 2017

Chicken Liver Pate Pot - Sauternes Jelly - Brioche.
Ceviche - Lime cured - Scallops - Crab - Prawn - Cod - Tomato - Avocado.
Ragout of mushrooms - Garlic Cream Sauce & Fine Pastry Case.
Cantaloupe Melon - Pink Grapefruit & Campari Sorbet - Popping Candy.

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Roast Free Range Turkey - Sage - Chestnut - Pancetta - Cranberry - Sprouts.
Luxury Fish Pie - Lobster - Crab - Prawns - Flaked Cod - Piped Gratinated Potato.
Nut Roast - Sage - Cranberries - Braised Red Cabbage - Honey Roast Parsnips.
Roast Beef - Onion Confit - Choux Pudding - Goose Fat Roast Vegetables -
Horseradish Cream.

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Elisabethen Christmas Pudding - Brandy Sauce - Glace fruits.
Cranberry & Walnut Tart - Chocolate Sauce - Chantilly Cream.
Vintage Trifle - Jellied Fruits - Custard - Cream.
Bramley Apple Crumble - Custard Sauce.

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

10 St Marys Place, Shrewsbury - 01743 344 679

Please do not hesitate to let us know if you have a special dietary requirement or prefer a dish Prepared to your own Requirements whilst making your reservation

Pricing

Prices per person- Three courses dinner £38 - Four courses dinner £45

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

Terms and conditions

All reservations will be treated as tentative until a non refundable £10.00 per person deposit is received no later than 27th November 2017. Any cancellations after this date will be subject to a charge of 50% of the total booking price.

Payments become non-refundable from and including 30th November where a 100% charge may be applied.

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.