

Christmas Party Menu

the restaurant at drakes

1st – 24th December, 2010

Appetiser

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Local scallops with black-pudding puree, roasted apples
and beurre blanc

Chestnut soup with brinoise of smoked duck

Wild mushroom risotto with aged parmesan

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Pan-roast goose breast with fondant potato, roast carrots,
Savoy cabbage with Iberico ham and cranberry sauce

Roast Scottish halibut fillet on buttery mashed potatoes,
roast langoustine, baby leeks and langoustine cream sauce

Polenta wrapped in filo pastry stuffed with mozzarella & tomatoes,
served with cress salad and aged balsamic

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Apple and walnut strudel with macadamia nut ice cream

Bread and butter pudding with poached prunes and clotted cream

Selection of European cheeses

£40 per person
for 3 course menu

A discretionary service charge of 12.5 is applied to final bill.