

EASTER

Carvery Menu

£34.95 Per Person

**£10.00 per person deposit to secure a table, remaining balance payable on the day.
Pre-orders required for starters and desserts two weeks prior to the event.
Dietary requirements are to be advised.**

STARTERS

Soup of the Moment
with crusty bread (GFA | VGA)

Goats Cheese and Spring Onion Tart
with cranberry coulis and dressed leaves

Bresaola and Buffalo Mozzarella Salad
with dressed Rocket leaves (GFA)

Duck and Cognac Pate
with onion jam, mixed lettuce, and toast (GFA)

Grilled Halloumi Salad
with cherry tomatoes and rocket leaves (GFA)

MAIN DISHES

Selection of meats from our carvery

- Dry Aged Beef Striploin -
- Rosemary Roast Leg of Lamb -
- Orange Roast Turkey Breast -
- Vegetable Wellington (requires pre-order) -

All served with Yorkshire pudding, stuffing, roasted potatoes, roasted vegetables, buttered vegetables, and red wine gravy.

DESSERTS

Triple Chocolate Brownie
with vanilla ice cream and chocolate sauce (GFA | VGA)

Sticky Toffee Pudding
with butterscotch sauce and vanilla ice cream (GFA)

Warm Plum and Mixed Berry Crumble
with vanilla custard (VGA)

Selection of Ice Cream and Sorbet
(VGA)

VG - Vegan | GFA - Available Gluten Free | VGA - Available Vegan

draycote
HOTEL