



KITCHEN
AT DREWTON'S



Christmas Menu

1st December - 23rd December 2026

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3 courses £32.00 2 courses £25.00

Festive Welcome Drink

A seasonal toast to begin the celebrations

Starters

Yorkshire Velvet Parsnip & Honeyed Apple Soup GFA V NF
Roasted local parsnips and Estate Bramley apples with nutmeg, sage oil, and warm sourdough bloomer

Heritage Yorkshire Game & Cranberry Terrine GFA
Pressed Estate game with cranberries and pistachios, with Drewton's spiced plum chutney and sourdough croutes

Drewton's Royal Oak-Smoked Salmon & Lemon-Dill Crème Fraîche NF GF
Cold-smoked salmon with lemon-dill crème fraîche, caperberries, cucumber ribbons, and salmon caviar

Pan-Crisped Yorkshire Halloumi & Spiced Pear Salad GF VEG
Golden regional halloumi on winter endive with poached pears, candied walnuts, and warm honey-mustard dressing

Mains

Butter-Roasted Turkey Breast GFA
Slow-roasted local turkey with duck-fat roast potatoes, glazed root vegetables, sage stuffing, pig in blanket, Yorkshire pudding, and rich gravy

Slow-Braised Featherblade of Prime Yorkshire Beef GF
12-hour local ale-braised beef on horseradish creamed potatoes with glazed baby carrots, braised red cabbage, and a rich red wine reduction.

Pan-Seared North Sea Cod Loin GF
Crisp Atlantic cod loin in a creamy sweetcorn, potato, and seafood chowder with lemon-saffron oil and fresh dill

Forest Mushroom & Lentil Bourguignon Pot Pie V
Wild mushrooms and Puy lentils in a rich Yorkshire red wine gravy under golden pastry, with crispy roast potatoes and winter greens

Puddings

The Black Forest Baked Alaska Cone
Chocolate waffle cone layered with dark chocolate ganache, Kirsch cherry compote, vanilla ice cream, and toasted Italian meringue

Traditional Steamed Christmas Pudding GFA VA
Aged fruit pudding steeped in dark ale and Cognac, served warm with brandy sauce and vanilla bean ice cream

Baileys Irish Cream & Orange Cheesecake
Whipped Baileys cheesecake on a chocolate biscuit base with an orange mirror glaze and candied clementine ice cream

Drewton's Farmstead Cheese Board GFA
A curated selection of regional cheeses from our Deli counter, served with house chutney, celery, grapes, and oatcakes

FOOD ALLERGIES AND INTOLERANCES

Should you like to know about our ingredients, please speak to a member of the team.

Due to the way our food is prepared, it is not possible to guarantee the absence of allergens in our products.

NF

Nut Free

GF

Gluten Free

GFA

Gluten Free Available

VEG

Vegetarian

V

Vegan

VA

Vegan Available