



..... **FEASTER DINNER**

served with Parker House rolls + cultured butter

HONEY-DIJON GLAZED HERITAGE HAM

grilled pineapple chutney

SCALLOPED POTATOES

SWEET-PICKLE CABBAGE SLAW

**BRAISED BEETROOT +
GREEN BEANS (GF)**

..... **TO FINISH**

ANGEL FOOD CAKE

coconut sponge, lemon buttercream, rhubarb jam,
ginger cookie crumble (VG)

.....
EXECUTIVE CHEF **LAURA MAXWELL**

\$44 PP PLUS TAX + GRATUITIES

**THE
DRAKE
HOTEL**



**VEGETARIAN
FEASTER DINNER**

served with Parker House rolls +
white bean hummus (VG)

**HONEY-ROASTED
ACORN SQUASH**

stuffed with mushroom, cashew + lentil
duxelles, grilled pineapple chutney

**BRAISED BEETROOT +
GREEN BEANS (GF)**

TO FINISH

MANGO + KEFIR LIME GELATO

fresh rhubarb + berry compote, ginger
cookie crumble (V)

EXECUTIVE CHEF **LAURA MAXWELL**

\$44 PP PLUS TAX + GRATUITIES

**THE
DRAKE
HOTEL**