

**DRUMS  
& FLATS**

**CHRISTMAS SET MENU**

*Available to group / pre-bookings only. Orders must be confirmed 48 hours in advance of your booking.*

**(2 Course) £24 / (3 Course) £28**

**To Start**

*Cauliflower Poppers (V)*

*Creamy Chicken Croquettes*

*Mac & Cheese Balls (Vg)*

**The Main**

*Buttermilk Roast Chicken*

*Roast chicken seasoned, and then marinated in buttermilk for 24 hours, before being roasted and served with garlic butter greens, a pot of house house gravy + 2 sides of your choice.*

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*Crispy Maple Glazed Fried Chicken*

*Buttermilk chicken pieces fried in a crispy cornflour based batter, then brushed in a cognac infused maple glaze, and served with garlic butter greens, a pot of house house gravy + 2 sides of your choice.*

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*Wing Roast*

*Crispy cornflour batted wings tossed in a cognac infused maple glaze, and served with garlic butter greens, a pot of house house gravy + 2 sides of your choice.*

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*Plant Based Roast (V)*

*A wonderful plant based collection of roasted aubergine, roast potatoes, fried plantain, christmas greens & gravy.*

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**Sides**

*Roast Potatoes in Beef Dripping / Roast Potatoes (V)*

*Homemade Mac & Cheese (Vg)*

*Fried Plantain (V)*

*D&F House Salad (V)*

*(Mixed leaves, red onion, tomato, coriander and a lemon dressing)*

**Dessert**

*Blueberry Waffle*

*Served with maple syrup, a blueberry compote and vanilla ice cream.*

*Raspberry & Dark Chocolate Brownie (V)*

*Served with vegan ice cream.*