



## THANKSGIVING MENU

Thursday 22nd November 2018

Homemade Clover Leaf Rolls, Buttermilk Biscuits and Cheddar Cornbread

Chopped Salad with Romaine Lettuce, Cherry Tomatoes, Avocado, Blue Cheese and Vinaigrette (v/gf/can be adapted for vegans)

Salad of Sautéed Chicken Livers, Bacon Lardons, Pine Nuts and Maple Syrup Dressing (g/f)

Butternut Squash and Sweetcorn Chowder (v/ve/gf)

Cajun Popcorn with Lemon-Pepper Mayonnaise (g/f)

OoO

Roast Free-range Suffolk Turkey with Sage and Chestnut stuffing, Aspath Cyder Gravy and Orange Cranberry Relish

Served with Sweet Potato Puree, Roasted Carrots, Bacon Brussels Sprouts & Rosemary Roasted Potatoes (can be adapted for gf)

Wild Mushroom Bread Pudding, Tarragon Cream, Roasted Roots and Rosemary Roasted Potatoes (v/can be adapted for vegans)

OoO

Pumpkin Cheesecake with Pumpkin Seed Praline and Caramel Sauce (v)

Hamish Johnston's Fine Cheeses, Sourdough Melba and Apple Chilli Chutney (v)

Chocolate Pecan Pie with Vanilla Ice Cream (v)

Apple Brown Betty with Cinnamon Crème Anglaise (v)

Homemade Blood Orange Sorbet with Cranberry Compote (v/vg/gf)

£26.95 per person includes VAT at 20%

A discretionary 10% service charge will be added to parties of six or more guests

v -vegetarian vg - vegan g/f gluten-free. Many dishes can be adapted to suit dietary requirements, please request when booking