



THANKSGIVING MENU

Thursday 26th November 2020

Mistley Thorn Bread Bowl with Le Ferre EVO and Salted Butter

Wood Grilled Baby Gem Wedge, Cherry Tomatoes, Avocado, Pickled Pink Onions and Tahini Ranch Dressing (v/vg/gf)

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

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

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

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Roast Free-range Suffolk Turkey with Sage and Chestnut stuffing, Adnam's Cider Gravy and Orange Cranberry Relish

Served with Sweet Potato Puree, Roasted Carrots, Bacon Brussels Sprouts & Rosemary Roasted Potatoes

Wild Mushroom Bread Pudding, Porcini Gravy, Roasted Roots and Rosemary Roasted Potatoes (v/vg)

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 Chantilly Cream(v)

Apple Brown Betty with Homemade Vanilla Ice Cream (v)

Warm Peanut Butter Pudding with Banana Sorbet (v/vg/gf)

£26.95 per person includes VAT at 20%

A discretionary 10% service charge will be added to final bill

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