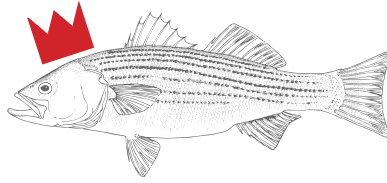


THE MISTLEY  
**THORN**  
RESTAURANT & ROOMS



THANKSGIVING MENU  
THURSDAY NOVEMBER 23, 2017

Homemade Clover Leaf Rolls, Sage Biscuits and Cheddar Cornbread

Romaine Salad with Cherry Tomatoes, Avocado and Croutons with Ranch Style Dressing  
(v/gf/can be adapted for vegans)

Sweetcorn and Butternut Squash Chowder (v/vg/g/f)

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

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

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

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

Autumn Squash Crumble with Hazelnuts, Caramelised Onions & Chestnuts,  
Roasted Carrots and Rosemary Roasted Potatoes (v/can be adapted for vegans)

Pumpkin Flan with Pumpkin Seed Praline (v/gf)

Hamish Johnston's Fine Cheeses with Miller Damsels Biscuits (v)

Chocolate Pecan Pie with Chantilly Cream (v)

Apple Brown Betty with Homemade Cinnamon Ice Cream (v)

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

£24.95 per person

Prices include 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.