



THANKSGIVING MENU

£50 per person

Appetisers

Warm Jalapeño & Cheddar Corn Bread

Whipped Maple & Smoked Bacon Butter, Bread & Butter pickles
(Vegetarian option available with onion instead of bacon)

Starters

Fried Buttermilk Chicken with Buffalo Sauce

Cheese & Onion Biscuits, Sausage Gravy

Fried Buttermilk King Oyster Mushrooms (V)

Buffalo Sauce, Cheese & Onion Biscuits, Mushroom Gravy

Mains

Traditional Turkey Roast Dinner

*Roast Turkey Crown with Stuffing, Roast Potatoes, Smashed Pumpkin, Fried Sprouts,
Cranberry & Gravy*

Traditional Vegetarian Roast Dinner (V)

Roast Veggie Roll, Roast Potatoes, Smashed Pumpkin & Fried Sprouts cranberry & Gravy

Dessert

Whiskey-Soaked Drunken Monkey Bread (V)

Pecans, Cinnamon & Vanilla ice cream

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients
throughout our kitchens and cannot guarantee any allergen-free dishes.*

*Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.
Adults need around 2000 kcal a day. 14.5% service charge will be added to your bill. Prices include VAT.*