



THANKSGIVING GOURMET NIGHT

THURSDAY 27TH NOVEMBER | 7PM

MINI CRAB CAKES WITH SMOKED
SWEETCORN PURÉE & PICKLED CHILLIES

ROASTED BUTTERNUT SQUASH VELOUTÉ
WITH MAPLE CRÈME FRAÎCHE AND CRISPY
SAGE



HERB BUTTER TURKEY ROULADE WITH
TRUFFLE MASH, CAVOLO NERO,
CARMELISED CARROTS & CRANBERRY-
PORT JUS



PUMPKIN PIE WITH WHIPPED CREAM,
GINGERBREAD CRUMB & SALTED CARAMEL

£55 PER PERSON

