



THANKSGIVING MENU

3 COURSES LUNCH FOR £50 PER PERSON

From Monday 20th of November until Sunday 26th of November

STARTER

HONEY GLAZED PIGS IN BLANKETS

Mustard mayonnaise & chives (E,G,MU,S)

MAIN

NORFOLK ROASTED STUFFED TURKEY LEG

Confit garlic mash, honey roasted carrots, cranberry stuffing & gravy (M,G,SD)

DESSERT

PUMPKIN PIE

Crushed pecans, Cinnamon cream & caramelised apple (G,M,E,N)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information. A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT