



THANKSGIVING FEAST

Lunch £55pp | kids £27.50 | 12-3pm
Dinner £90pp | kids £45 | 5-10pm
Wine pairings £45pp

SPICED CIDER



BRIOCHE PULL-APART ROLLS (v)
whipped honey butter

BACON WRAPPED DATES (gf)
chorizo, Manchego, mustard

CHEESY POLENTA CROQUETTES (gf, v)
black truffle mayo



ROASTED BRONZE TURKEY
with all of the trimmings: stuffing, cranberry sauce, gravy
or

MUSHROOM AND CAMEMBERT WELLINGTON (v)
with all of the trimmings: stuffing, cranberry sauce, gravy

served with

SWEET POTATOES (v)
marshmallows, candied pecans

GREEN BEAN CASSEROLE (v)
mushroom gravy, crispy shallots

TRUFFLE MAC & CHEESE (v)
scamorza, Cheddar, Gruyere Alpage, Cashel blue

CRISPY BRUSSELS SPROUTS (v)



PECAN PIE (v)
vanilla ice cream

Corporate Chef Maxwell Terheggen

Executive Chef Jonathon Bowers

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation