

GOAT

DINE/DRINK

THANKSGIVING MENU

COCKTAILS

£10

maple bourbon sour

wild turkey bourbon, maple syrup, black walnut bitters, lemon, walnut

blanche dubois

wild turkey bourbon shaken with lemon, plum bitters and strawberry topped with prosecco

peanut butter daiquiri

cold peanut butter washed golden rum, lime juice

jackson

wild turkey bourbon, cherry and angostura bitters, orange oil and a dash of absinthe served like an old fashioned

THANKSGIVING MEAL

£35

starters

butternut squash soup, toasted pumpkin seeds
roasted aubergine tart, caramelised onion
crab and squid ink tortellini

mains

turkey, green chilli cornbread stuffing, wild turkey bourbon-infused baby carrots, cranberry chutney, asiago potato stack, gravy
nut roast, wild turkey bourbon-infused baby carrots, green chili cornbread stuffing, cranberry chutney, asiago potato stack, vegetarian gravy

sides - 1 for every 2 guests

pan fried brussels sprouts, guanciale
roast parsnip, thyme
green beans, crispy shallots

dessert

pumpkin pie, gingerbread gelato
chocolate brownie, pistachio gelato – gluten free

DESSERT WINE

£6

domaine cazes muscat de rivesaltes, france
glen carlou 'the welder' chenin blanc, south africa