

# GOAT

DINE/DRINK

## THANKSGIVING MEAL

£35

### starters

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

### mains

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

### sides - 1 for every 2 guests

pan fried brussels sprouts, guanciale  
baked sweet potato, honey and thyme glaze  
green beans, shallots

### dessert

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