

# GOAT

DINE/DRINK

## THANKSGIVING MEAL

£40

### starters

butternut squash soup, roasted pumpkin seeds (v) (gf)  
roasted aubergine tart, goats' cheese, pomegranate, caramelised onion (v)  
salmon and lobster raviolo, spinach, lobster jus, chives

### mains

turkey breast (gf)  
puy lentil nut roast (v)  
served with: potato and squash gratin, carrots, gravy, cranberry chutney

### sides - 1 for every 2 guests

pan fried brussels sprouts, crispy pancetta (gf)  
baked garnet yams, bourbon honey, roasted pumpkin seeds (v) (gf)  
green beans, heritage carrots, shallots (v) (gf)

### dessert

pumpkin pie, caramel gelato (v) (gf)  
chocolate pistachio brownie, caramel gelato (v) (gf)