

# Thanksgiving

Roasted Goosnargh Turkey with an Indian inspired Spinach & apricot stuffing, traditional Turkey gravy

The Turkey is brined in aromatic spices before boning out and stuffing Turkey Carved table side unless you'd like to carve yourselves.)

Beetroot & Cardamom Mash, lime yoghurt, toasted hazelnuts and spring onions

Cimi Di Rapa: Autumnal greens from Puglia, served at room temperature with preserved lemon, chilli garlic and cold pressed extra virgin rapeseed oil

Umbrian lentils with roasted winter root vegetables and spicy N'duja sausage dressing

Roasted pumpkin with spiced Farro, date molasses, barrel aged feta, pomegranate and walnuts

Traditional Georgia Pumpkin or Pecan pie, malted milk ice cream