ABOUT THYME
Eat. Drink. Don't Think.

THANKSGIVING WEEK SPECIALS

(Available Tuesday 24th – Sunday 29th November)

v* gf* **Beetroot and Apple Soup with Blue Cheese Toast**
900/-

v*gf n* **Sweet Potato Salad**
All the best flavours of Thanksgiving in one delicious salad
Roast Sweet Potatoes . Apples . Pecans . Baby Spinach . Dried Cranberries . Goats Cheese
Maple Syrup Vinaigrette
2,100/-

p* **Add Baked Ham**
2,900/-

Traditional Thanksgiving Roast Turkey
Served with herby bread dressing, creamy mashed potatoes and garlic butter green beans
Accompanied by cranberry sauce and turkey gravy
4,000/-

v* gf n **Stuffed Roast Butternut Squash**
Roasted butternut squash stuffed with quinoa, kale, cranberries and pecans and topped with crumbled feta cheese
2,500/-

v **Mac 'N Cheese**
Macaroni in a creamy, cheesy sauce oven baked with a crispy breadcrumb topping
Served with garden salad
2,050/-

p* **Add Baked Ham**
2,850/-

v* gf **Creamy Pumpkin Risotto with Maple Roasted Pepitas**
Served with garden salad
2,050/-

Add Chicken
2,750/-

n **Thanksgiving Pie Trio**
This special Thanksgiving combo of 3 mini pies: Apple Pie, Pecan Pie, and Pumpkin Pie
is perfect for sharing or for tasting all your favourite holiday flavours in one indulgent set!
1,650/-

Apple Cider Gin Cocktail 1,050/-
Gin . Cider . Lemon Juice . Apple and Cranberry Syrup . Fresh Thyme . Fresh Apple

Cinnamon Maple 1,100/-
Whisky . Lemon Juice . Cinderwood Liqueur . Ground Cinnamon . Sugar Syrup

Pumpkin Spice Latte Martini 1,150/-
Vanilla Vodka . Bailey's . Kahlua . Espresso Coffee . Pumpkin Spice Syrup . Hazelnut Syrup . Cinnamon Rim

v vegetarian, v+ vegan, v* vegetarian - vegan option available on request, gf gluten free, gf* gluten free option available on request
p* – pork product, n contains nuts, n* contains nuts that can be excluded on request