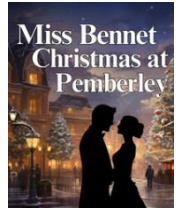


## TABLE D'HOTE MENU



### SALADS

#### Miss Bennet's Festive Apple & Cranberry Salad

Romaine, spinach, diced Granny Smith apples, dried cranberries, crumbled feta cheese, candied pecans.  
Tossed with a Maple Dijon vinaigrette. (GF,V)

#### Playbills' Chef Salad

Greens, roast chicken, ham, boiled egg, red onion, cherry tomato, cucumber. Served with a Blue Cheese Ranch Dressing.

#### Warm Winter Salad

Quinoa, shredded kale, roasted yams & beets, spiced & roasted sunflower seeds, fresh basil. Hollyhock Dressing. (GF,DF,V,VEGAN)

#### Classic Coleslaw

Shredded cabbage, grated carrots, green onion. Dressed with a Creamy Coleslaw Dressing. (GF,V)

#### Artisan Green Salad

Fresh local greens served with your choice of house-made dressings. Including house-made Lemon Poppyseed Vinaigrette (GF,DF,V,VEGAN), and house-made Blue Cheese Ranch Dressing (GF,V).

#### Salad Bar Feature

Charcuterie Board: A medley of soft and hard ripened cheese, cured meats, \*assorted crackers\*, cherry tomatoes, mixed nuts, olives & pickles. (\*Can be GF without crackers\*)

**Soup du Jour** - Please ask your server about our daily soup creation. Served with fresh, house baked bread.

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### ENTREES (Choose one meal)

#### Playbills' Classic Turkey Dinner

Garlic & herb butter roasted white & dark meat turkey with fresh sage & rosemary velouté and cold-smoked pecan honey butter sweet potato & butternut puree. Accompanied with fried Brussel sprouts tossed with a Parmigiano Reggiano aioli and a side of house orange & cranberry sauce. (GF)

#### Red Wine & Madiera Braised "Joues de Boeuf" with Pomme Duchess

Succulent, slow-cooked, 4 hour braised local sourced beef. Finished with reduced, ultra-rich braising liquid and topped with crispy shallot, chives & fresh, finely grated horseradish. Served with luxurious Duchess potatoes and glazed local baby carrots. (GF)

#### Line-Caught Panko Breaded Ling Cod & Prawns with Kennebec Frites

Locally line-caught Ling Cod fillet and tiger prawns breaded in our seasoned panko, served with hand-cut Kennebec frites tossed in Maldon sea salt & malt vinegar gastrique. Accompanied with a fresh mint & English pea puree, house remoulade, and charred lemon.

Please turn over for more options

### **Coconut Milk & Cashew Korma**

Creamy coconut milk & cashew base spiced with authentic, mild & warming Korma spices. Full of roasted vegetables such as cauliflower, butternut & peas, and served atop a bed of fragrant, kefir lime leaf steamed basmati rice. Garnished with coconut cream, fresh cilantro & crispy roasted chickpeas.

(GF,DF,V,VEGAN)

### **DESSERTS**

#### **Playbills' Famous Sticky Toffee Pudding**

Served warm and with fresh Chantilly Cream

#### **Black Forest Cake**

House chocolate cake base, kirsch ganache, macerated cherry filling, Chantilly cream, Barry Callebaut Belgian chocolate shavings.

#### **Barry Callebaut Belgian Chocolate Fountain**

Served with fresh strawberries, pineapple, lady-finger cookies, and marshmallows.

Assortment of squares

Lemon Meringue Pie

English Trifle

Profiteroles

House-made Pecan Pie & our Daily Selection of Homemade Cheesecakes. (Please notify your server if you require a gluten-free or vegan dessert)

**ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE ACCORDING TO SEASONALITY & AVAILABILITY**

(Gluten Free & Vegan desserts can be provided with prior notice or by notifying your server of your allergies and/or dietary restrictions)