

*T. Cook's*

Mary Poppins

Tasting Menu

February 15, 2010 ~ Dinner with the Cast

FIRST COURSE

Chim Chim Cher-ee

Chilled pork pie with mustard, pickled onion and piccalilli deep fried George's Bank cod with vinegar chips and mushy peas

SECOND COURSE

Supercalifragilisticexpialidocious

Roasted, 21-day Dry aged Rib Eye with cauliflower gratin, roasted vegetables and Yorkshire pudding  
*(Served with Royal Palms Olde Pale Ale)*

THIRD COURSE

A Spoon Full Of Sugar

Traditional English Trifle



\$75 per person + tax + gratuity

Wine pairings included