

THANKSGIVING

SAMPLE MENU

FIVE-COURSE MENU WITH A WELCOME COCKTAIL £158

*"Stuffing ourselves in
the name of gratitude"*

STARTERS

Oyster Rockefeller
Brie donut, cranberry sauce
Buffalo chicken tulip

INTERMEDIATE COURSE

Oak smoked trout, pickles, fromage blanc & keta caviar
Quinoa, beetroot & feta salad, toasted seeds & blood orange
Isle of Mull scallops, Yorkshire nduja & lime butter

MAIN COURSES

Native lobster macaroni cheese
Norfolk Bronze turkey, cornbread stuffing & gravy
Butternut squash & chestnut Wellington

SIDES FOR THE TABLE

Goose fat roast potatoes & root vegetables
Brussels sprouts, pancetta & chestnuts
Cauliflower cheese gratin

DESSERTS

Pecan pie, crème fraîche
Chocolate chip skillet cookie, hazelnut ice cream
Key lime pie, Chantilly cream