

THANKSGIVING AT THE PROMENADE

Thanksgiving Day 2025

Welcome drink

Fallen leaves

A symphony of autumn's warmth, Macallan's richness entwined with chestnut and almond, lifted by the brightness of Mastiha. In celebration of Macallan's collaboration with Jing Tea, inspired by Phoenix Honey Orchid, it unfolds like golden dusk in the glass.

starters

Choice of:

Foie gras, spiced apple pecan, golden raisins,
brown butter emulsion

Salt-baked carrots, pomegranate, golden raisins, goats' curd ✓

Roast Portland scallops, pancetta, sea beet

intermediate course

Clam chowder

or

Jerusalem artichoke velouté ✓

✓ vegetarian (v) vegan

Our menu contains allergens. If you or anyone in your party has a food allergy or intolerance, please let a member of the restaurant team know on placing your order.

main courses

Choice of:

Scottish halibut

Crab and sweetcorn crust, lobster sauce

Cambridge Bronze turkey

*Apricot and pecan stuffing, cranberry sauce, kale
crushed sweet potato, chipolatas, malted parsnips*

Butternut squash and smoked Applewood Wellington (v)

Cep mushrooms, chestnuts, burgundy jus

sides for the table

Succotash, heritage carrots, creamed leeks, pumpkin seeds ✓

dessert

Choice of:

Pecan pie ✓

Crème fraîche, salted caramel

Cinnamon doughnut ✓

Vanilla Chantilly, raspberry jam

Blueberry cheesecake

£150 per person

✓ vegetarian (v) vegan

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