



THANKSGIVING LUNCH & DINNER MENU

Served on 26th November

Spiced cranberry Kir Royale

Focaccia, Ravida olive oil

FIRST COURSE (TO SHARE)

Shrimp cocktail, horseradish cocktail sauce, lemon

New York kale caesar, Parmigiano Reggiano, croûtons

Beetroot salad, goat's curd, apple, pecan, chicory, walnut & balsamic vinaigrette

MAIN COURSE

Oven roasted Norfolk turkey, apricot stuffed leg, agave glazed ham, cranberry sauce, apple mostarda, gravy

For the table: roast potatoes, olive oil mashed potatoes, roasted Brussels sprouts & chestnuts,
braised red cabbage, green beans & almonds

DESSERT

Tres leches cake, milk vanilla sponge, mascarpone chantilly, mixed berries

Pumpkin cheesecake, crème fraîche, toasted pumpkin seeds

Pecan pie, pecan praline, caramel ice cream

Eggnog

£125 per person (Children's £65)

A discretionary 15% service charge will be added to your final account.