

THANKSGIVING MENU

A M U S E - B O U C H E

POMME SOUFFLE JERUSALEM ARTICHOKE
Black truffle

S T A R T E R

SCOTTISH SALMON GRAVLAX
Cucumber yoghurt, pickled apple, dill

o r

FOIE GRAS TORCHON
Caramelised quince, laminated brioche

M A I N

Served with mashed potato, roasted Brussels sprouts,
roasted Butternut squash, cranberry compote & selection of
sauces

ROASTED NORFOLK TURKEY CROWN
Chestnut & apricot stuffing, traditional gravy

o r

GRILLED WILD CORNISH SEABASS
Grapefruit & shrimp butter sauce

o r

GRELOT ONION TARTE TATIN
Balsamic vinegar glase, black truffle cream

D E S S E R T

Served with a selection of sauces: crème Anglaise
Vanilla ice cream, chocolate sauce, vanilla chantilly
Raspberry coulis

PUMPKIN PIE

o r

VANILLA PECAN PIE

o r

MISSISSIPPI MUD PUDDING

EXECUTIVE CHEF: RAMIRO LAFUENTE MARTÍNEZ

PASTRY CHEF PARTNER: NICOLAS ROUZAUD

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be
added to your bill.