Sam's
RIVERSIDE

Thanksgiving Cocktail

The Chocolate Harvest 13.5

Ocho Tequila, Crème de Cacao Liqueur, Aztec Chocolate Bitters, Cream

THANKSGIVING MENU
THURSDAY 26TH NOVEMBER

£70 per person

Starter

Rich Beef, Bacon & Sweetcorn Chowder

Pumpkin & Goat's Cheese Tartlet, Watercress & Pecan Salad (v)

Scallops Rockefeller

Crab Cake, Cranberry & Jalapeño Relish

Main

Dry-Aged Sirloin (300g), Triple-Cooked Chips, Swiss Chard, Peppercorn Sauce

Pan-Fried Halibut, Brown Shrimp Beurre Blanc, Braised Leek

Roast Norfolk Turkey, Champ, Roast Heritage Carrots, Cranberry Sauce

Squash, Mushroom & Spinach Wellington, Roasted Beetroot, Jerusalem Artichoke (v)

Dessert

Pecan Pie, Vanilla Ice Cream

New York Cheesecake, Mascarpone, Cherries

Apple Cobbler, Maple & Walnut Ice Cream

Million Dollar Pumpkin Tart, Cointreau Ice Cream

Please let us know if you have an allergy or intolerance.

Sam's
RIVERSIDE

Thanksgiving

Cocktail

The Chocolate Harvest 13.5
Ocho Tequila, Creme de Cacau Liqueur, Aztec Chocolate Bitters Cream

Starter

Rich Beef, Bacon & Sweetcorn Chowder 12

Pumpkin & Goasts Cheese Tartlet, Watercress & Pecan Salad 12

Scallops Rockafella 22

Crab Cake, Cranberry & Jalapeno Relish 17

Main

Dry Aged Sirloin (300g), Triple Cooked Chips, Swiss Chard, Peppercorn Sauce 45.5

Pan Fried Halibut, Brown Shrimp Beaurre Blanc, Braised Leek 38

Roast Norfolk Turkey, Champ, Roast Heritage Carrots, Cranberry 32

Squash, Mushroom & Spinach Wellington, Roasted Beetroot, Jerusalem Artichoke 28

Dessert

Pecan Pie, Vanilla Ice Cream 10.5

New York Cheesecake, Mascarpone, Cherries 10

Apple Cobbler, Maple & Walnut Ice Cream 9.5

Million Dollar Pumpkin Tart, Cointreau Ice Cream 9.5

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