

THANKSGIVING MENU

£95

AMUSE BOUCHE

MISO CUSTARD, ROASTED SQUASH CREAM,
Truffle & Pumpkin Seed Crumble

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MUSHROOM & KOMBU TEA
Almond Cream, Black Truffle (Ve)

STARTER

BALLOTINE OF LOCH DUART SALMON
Nori & Fresh Herb Yogurt, Poached Leeks, N25 Caviar

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ROASTED HERITAGE BEETROOTS
Whipped Coconut Feta, Walnuts, Watercress (Ve)

MAIN COURSE

BUTTER ROASTED & HERBED NORFOLK BRONZE TURKEY
Ballotine of Leg with Sausage Stuffing, Roasting Jus

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SQUASH, ARTICHOKE & CELERIAC EN CROUTE
Truffle & Mushroom Purée, Roasted Sweet Onion Jus (Ve)

- main courses served with -

*Roasted Sweet Potatoes, Braised Red Cabbage, Green Bean Casserole with Crispy Shallots,
Macaroni Gratin, Apple & Cranberry Relish*

DESSERT

PECAN & VANILLA PIE
Dark Chocolate Ice Cream

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PUMPKIN PIE
Spiced Custard, Milk Sorbet

- and -

MARSHMALLOWS & MINI APPLE PIES TO SHARE

Sample Menu