



Thanksgiving Menu

£50 per person
3 course lunch & dinner

Starters

LOBSTER BISQUE

GRILLED ARTICHOKE SALAD, *puy lentils, beetroot, radish, red onion, asparagus, honey mustard dressing*

DUCK PÂTÉ *with warm focaccia, onion marmalade, watercress, soft-boiled egg*

Mains

HOMEMADE TURKEY BALLOTINE *wrapped in pancetta with fondant potato, chestnut stuffing, and maple roast parsnips & carrots*

NEW YORK STEAK 10(oz) *grilled, (£10 supplement)*

BLACKENED SALMON *with jambalaya risotto, mix salad lemon dressing*

VEGA RISOTTO, *tofu, porcini mushroom, truffle oil*

All mains served with seasonal vegetables

Dessert

PUMPKIN PIE *with crème fraîche*

PECAN MAPLE TART *with vanilla ice cream*

CHOCOLATE BROWNIE *with pistachio ice cream*



Please advise your server of any allergies you may have.
The above prices include VAT.
A discretionary service charge of 12.5% will be added to your bill.

