

# THANKSGIVING MENU

£68 per person

## STARTERS

Roast Squash & Smoked Paprika Soup

Oak Smoked Salmon

*horseradish, crème fraîche, soda bread*

Pickled Heritage Baby Beets

*Golden Cross goat's cheese & balsamic lamb's leaf lettuce*

## MAINS

Herb Roasted Turkey

*sausage & cornbread stuffing with  
cranberry sauce & red wine gravy*

Beetroot Wellington

320g USDA Prime Dry-Aged Sirloin

680g USDA Prime Dry-Aged Bone-In Rib-Eye  
(£38 supplement)

## FAMILY STYLE SIDE DISHES

Roasted Brussels Sprouts

*smoked bacon & caramelized shallots*

Whipped Potatoes

## DESSERTS

Pumpkin & Pecan Pie

*cinnamon whipped cream or malted vanilla ice cream*

Apple & Blueberry Cobbler

*Crème anglaise*

Chocolate & Raspberry Delice

*Raspberry coulis*

*Before placing your order, please inform your server if anyone in your party has a food allergy.*

*An optional 12.5 % gratuity will be added to your bill.*

*All steak weights are pre-cooked and approximate. All prices are inclusive of VAT at 20%.*