

# THANKSGIVING MENU

AVAILABLE NOVEMBER 24-25, 2016  
£65 per person

## STARTERS

Sunchoke & Wild Mushroom Soup  
*with prosciutto crisps*

Oak Smoked Salmon  
*horseradish, crème fraîche, soda bread*

Pickled Heritage Baby Beets  
*Golden Cross goat's cheese & balsamic lamb's leaf*

## MAINs

Herb Roasted Turkey  
*sausage & cornbread stuffing with cranberry  
sauce & red wine gravy*

Truffled Globe Artichoke

395g USDA Prime Dry-Aged Sirloin

680g USDA Prime Dry-Aged Bone-In Rib-Eye  
(£20 supplement)

## FAMILY STYLE SIDE DISHES

Roasted Brussels Sprouts  
*smoked bacon & caramelized shallots*

Whipped Potatoes

Bulleit Bourbon Roasted Carrots

## DESSERTS

Pumpkin & Pecan Pie  
*cinnamon whipped cream or malted vanilla ice cream*

Chocolate Marquise  
*whipped cream*