

THANKSGIVING MENU

AVAILABLE NOVEMBER 26-28, 2015
£55 per person

A glass of sparkling Michelle Brut

STARTERS

Sunchoke & Wild Mushroom Soup
with prosciutto crisps
(available without prosciutto)

Gravadlax Salmon
pickled vegetables & sweet mustard dressing

MAIN

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

Beetroot & Shallot Tart

14oz USDA Prime Dry-Aged Sirloin (served medium-rare)

FAMILY STYLE SIDE DISHES

Roasted Brussels Sprouts
smoked bacon and caramelized shallots

Whipped Potatoes

Bourbon Roasted Carrots

Green Bean Casserole

DESSERT

Pumpkin & Pecan Pie
malted vanilla ice cream

Chocolate Marquise
whipped cream

*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%.*