

# THANKSGIVING MENU

AVAILABLE NOVEMBER 23-24, 2016  
£65 per person

## STARTERS

Sunchoke & Wild Mushroom Soup  
*with prosciutto crisps*

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

## MAIN

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

## DESSERT

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

Chocolate Marquise  
*whipped cream*

*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%.*