

# THANKSGIVING MENU

£95

## AMUSE BOUCHE

MISO CUSTARD, ROASTED SQUASH CREAM,  
*Truffle & Pumpkin Seed Crumble*

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MUSHROOM & KOMBU TEA  
*Almond Cream, Black Truffle (Ve)*

## STARTER

BALLOTINE OF LOCH DUART SALMON  
*Nori & Fresh Herb Yogurt, Poached Leeks, N25 Caviar*

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ROASTED HERITAGE BEETROOTS  
*Whipped Coconut Feta, Walnuts, Watercress (Ve)*

## MAIN COURSE

BUTTER ROASTED & HERBED NORFOLK BRONZE TURKEY  
*Ballotine of Leg with Sausage Stuffing, Roasting Jus*

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SQUASH, ARTICHOKE & CELERIAC EN CROUTE  
*Truffle & Mushroom Purée, Roasted Sweet Onion Jus (Ve)*

*- main courses served with -*

*Roasted Sweet Potatoes, Braised Red Cabbage, Green Bean Casserole with Crispy Shallots,  
Macaroni Gratin, Apple & Cranberry Relish*

## DESSERT

PECAN & VANILLA PIE  
*Dark Chocolate Ice Cream*

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PUMPKIN PIE  
*Spiced Custard, Milk Sorbet*

*- and -*

MARSHMALLOWS & MINI APPLE PIES TO SHARE

*Sample Menu*