



## THANKSGIVING MENU

*26th November 2020*

### POACHED LOBSTER

*purple endive, sweetcorn salad, and citrus chili dressing*

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### CURRY SCENTED BUTTERNUT SQUASH AND APPLE CHOWDER

*With baby clams and pine nuts*

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### TRADITIONAL ROAST NORFOLK BRONZE TURKEY

*Roast potatoes, sweet potato mash marshmallow glaze,  
green beans, Brussel sprouts, steamed baby carrots,  
cranberry sauce and gravy*

### SEARED MEDITERRANEAN SEABASS FILLET

*Braised leeks, celeriac puree, vanilla scented Swiss chard and ricotta gnocchi*

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### TRADITIONAL BAKED PUMPKIN PIE

*Macadamia nut ice cream*

### ROASTED PEACAN PIE

*Cinnamon ice cream*

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*£95.00 per person*

*Optional wine pairing: £55/fine £95*

*All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.*

*(n) Contains nuts. Please inform us of any allergies and/or dietary requirements.*