



## THANKSGIVING MENU

*24th November 2022*

### POACHED LOBSTER

Purple endive, sweetcorn salad, and citrus chili dressing

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### SMOKED BUTTERNUT SQUASH SOUP

With ricotta tortellini, sage-pumpkin seed gremolata

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### TRADITIONAL ROAST NORFOLK BRONZE TURKEY

Roast potatoes, sweet potato mash marshmallow glaze,  
green beans, Brussel sprouts, celery-chestnut stuffing,  
cranberry sauce and gravy

### THYME ROASTED SEABASS FILLET

Braised leeks, celeriac puree, vanilla-scented Swiss chard and spinach 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: £70/fine £115