



# Thanksgiving Menu

£65 PER PERSON WITH A GLASS OF  
LAURENT-PERRIER LA CUVÉE BRUT CHAMPAGNE

Available 22nd November



Maryland Soft Shell Crab Southern Spices, Pickled vegetable and Herb Salad

Roast Pumpkin Soup with Sage, Roast Onions and Freshly Baked Corn Bread

Roast Quail Hash with Spring Onion, Parsley and Onion Fritters

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Free Range Norfolk Bronze Turkey, Sourdough Stuffing  
with Caramelised Apple, Golden Raisins and Hazelnuts

Roast cod with New England Lobster and Clam Chowder

Macaroni with Wisconsin Cheddar and Goats Cheese, Spiced Roast Corn, Mushroom Ketchup

All served with Sweet Potato and Toasted Marshmallow,  
Pennsylvania Creamed Corn, Braised Cabbage and Crispy Bacon

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Pecan and Tahitian Vanilla Pie, Milk Chocolate Cream, Spiced Chocolate Ice Cream

Sam's Bramley Apple Pie, Cinnamon Custard, Apple Sorbet

American Artisan Cheese, Chutney and Crisp Breads

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Petit Fours

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Pumpkin Pie, Lemon Meringue Pie and Chocolate Truffles

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Coffee, Tea and Tisanes



**Please note:** These are sample menus and are subject to change

**Food Allergies and Intolerances:** Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.