

# THANKSGIVING

## Starters

Roasted Pumpkin Soup *n, g, e, d*  
Toasted Pecans | Corn Bread Muffin

Burrata *d, n*  
Baby Leeks | Black Truffle Dressing | Pistachio Crumb

Warm Honey & Orange Glazed Ham Salad *m, su*  
Winter Leaves | Heritage Beets | Grain Mustard Dressing

Lobster, Shrimp & Avocado Cocktail *cr, e, su, mu*  
Marie Rose Dressing

## Mains

Traditional Thanksgiving Turkey *g*  
Stove Top Stuffing | Cranberry Sauce

Roast Aged Aberdeen Angus Sirloin *g, d, mu*  
Yorkshire Pudding | Horseradish Sauce

Line Caught Sea Bass "Oscar Style" *f, cr, d, su, e*  
Jumbo Lump Crab | Asparagus | Béarnaise Sauce

Baked Spinach Goat's Cheese and Cranberry Pithivier *d, g, e, su*  
Buttered Heritage Carrots | Chervil Butter Sauce

## Family Style Sides to Share

Roast Potatoes *d*  
Mashed Potato *d*  
Bourbon Sweet Potato Mash with Marshmallow *d, e, su*  
Creamed Spinach *g, d*  
Green Beans and Shallots *d*  
Celeriac, Apple and Walnut Slaw *c, n, mu, e*

## Desserts

Pumpkin Pie *g, e, d*  
Salted Caramel Ice Cream

Pecan Tart *n, g, e, d*  
Bourbon Ice Cream

Peanut Butter Banana Split *n, e, d*  
Hot Chocolate Sauce | Roasted Peanuts

**JW** Cheesecake *g, e, d, tn*

£80 per person

e = eggs, cr = crustaceans, n = nuts, g = gluten, so = soy  
mu = mustard, f = fish, ce = celery, su = sulphites,  
mo = molluscs, d = dairy, se = sesame, tn = tree nuts

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergies. A discretionary optional service charge of 12.5% will be added to your bill. Includes VAT.