

THANKSGIVING MENU

A M U S E B O U C H E

WHITE BEAN SOUP

Pancetta crumbs, dill

S T A R T E R

GLAZED HONEYNUT SQUASH

Whipped ricotta cheese, spiced date purée

o r

SCOTTISH SCALLOPS

Brussels sprouts, smoked bacon, grainy mustard sauce

M A I N

served with mashed potato, caramelised Brussels sprouts,  
Delicata squash, cranberry compote

ROASTED NORFOLK TURKEY CROWN

Confit leg, stuffing, traditional gravy

o r

LINE CAUGHT SEA BASS

Seaweed butter sauce

o r

GRILLED CARAFLEX CABBAGE

Smoked celeriac, black truffle

D E S S E R T S

THANKSGIVING SELECTION OF CAKES

CHEF PARTNER: JEAN-GEORGES VONGERICHTEN

PASTRY CHEF PARTNER: NICOLAS ROUZAUD

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.