



# THANKSGIVING MENU 2018

Thursday 22<sup>nd</sup> NOVEMBER

## **3 Course Menu - £65**

### **Celeriac & Chorizo Picante Chowder**

*(v) option available*

### **Butternut Squash & Sage Soufflé**

Goats Cheese Crumble, Pickled Walnuts (v)

### **Seared Orkney Scallops**

Sweet & Blue Corn Cream, Fennel Crisps, Hazelnut Praline

### **Maryland Crab Cake**

Arugula, Harissa Remoulade & Tomato Jam

### **Christopher's Smoked Duck Waldorf Salad**

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### **Slow-cooked Ballotine of Organic Turkey**

Cornbread, Michigan Chestnut Cherry Stuffing, Cranberry Relish, Buttered Beans, Creamed Potatoes

### **Missouri-rubbed Rack of Lamb**

Pulled Lamb Shoulder & White Corn Tamale, Pomegranate, Crushed Avocado

### **Grilled Prime USDA Rib-eye Steak (£5 Supplement)**

Candied Yams, Boston Baked Beans, Charleston Slaw, Horseradish Ketchup, Chimichurri Sauce

### **Seared Wild Bass**

Sunchoke Puree, Kale & Cashew Salad, Cardamom & Orange Dressing

### **Sweet Potato, Scallion & Monterey Jack Galette**

Butter Bean Casserole, Cranberry Corn Muffin (v)

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### **Pumpkin Pie**

Bourbon Chantilly Crème

### **Caramelised Apple Pie**

Apple Butter, Cinnamon Ice Cream

### **Baked Peanut Butter, Chocolate & Graham Cracker Cheesecake**

Salted Caramel Ice Cream Sandwich

### **Chocolate Fudge Brownie**

Vanilla Ice Cream, Raspberries, Toasted Marshmallows, Buttermilk Bark & Hot Chocolate Sauce

*Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request.*

*Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our Food/drinks will be free of any traces of allergens, including peanuts.  
A discretionary 12.5% service charge will be added to your bill.*



# HAPPY THANKSGIVING!

## THANKSGIVING COCKTAILS

### Pumpkin Pie Martini

Stolichnaya Vanilla Vodka, Bacardi Carta Negra Rum, Pumpkin Puree, Lemon Juice & Maple Syrup / 13

### Premium Vesper

Star of Bombay Gin, Stolichnaya Elit Vodka & Cocchi Americano / 13

### Apple & Raspberry Martini

Stolichnaya Vodka, Raspberry Puree, Chambord Liqueur, Apple Juice, Lemon Juice & Cinnamon Dust / 12

### Cucumber Collins

Bombay Sapphire Gin, fresh Cucumber, Elderflower Cordial & a dash of fresh Lemon Juice.

Served tall with Soda / 12

### Grey Goose Le Fizz

Grey Goose, St-Germain Elderflower Liqueur, Lime Juice & Champagne / 13

### Thanksgiving Mapletini

Apple & Cranberry Juice, Lemon Juice, Maple Syrup, Caramel & Mascarpone (non-alcoholic) / 7

### Virgin Rose

Rose Syrup, Peach Puree, Lychee & Lime Juice (non-alcoholic) / 6

## DECADENT MARTINIS

### Patrón XO Espresso Martini

Grey Goose Vodka, Patrón XO Cafe & a Double Espresso / 13

### Chocolate & Orange Martini

Grey Goose L'Orange Vodka, Mozart Chocolate Liqueur, Crème de Cacao & a Double Espresso / 13

### New York Tart

Stolichnaya Vanilla Vodka, Limoncello, Frangelico, fresh Lemon, Demerara Sugar & Mascarpone / 11

## SIDES

Fries / 6

Sweet Potato Fries / 6

Tobacco Onions / 6

Mac & Cheese / 8

Creamed Spinach / 6

Mixed Greens / 6

Sweet & Sour Carrots / 6