



BY WOLFGANG PUCK

## ***Happy Thanksgiving***

**November 22, 2018**

### ***Salads and starters...***

Roasted Squash Soup, Chanterelle Mushrooms, Goats' Cheese, Pine Nuts, Sage, Pumpkin Seed Oil  
Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds, Montgomery Cheddar

Roasted Baby Beets, Neal's Yard Goat Curd, Micro Greens, Shallot-Citrus Vinaigrette

Prime Beef Carpaccio, Black Truffles, Shaved Parmesan, Truffle Hollandaise

Seared Foie Gras, Quince-Apple Compote, Toasted Brioche

Black Truffle Risotto, Parmigiano-Reggiano

### ***Entrées...***

Roast Turkey, Wild Mushroom Stuffing, Braised Black Kale, Cranberry Compote, Gravy

USDA Prime Black Angus Beef, Creekstone Farms, Kansas, Aged 35 Days

Wagyu/Black Angus Beef, Darling Downs, Australia (£65 supplement)

A5 Japanese 100% Wagyu Kagoshima Beef (£95 supplement)

Sautéed Sea Bass, Fall Root Vegetables, Parsnip Puree, Black Trumpet Mushrooms

### ***Sides for the table...***

Creamed Wild Field Mushrooms, Cipollini Onions

Desiree Potato Puree, Crème Fraiche, Black Truffles

Baby Brussels Sprouts, Confit Bacon, Pearl Onions, Medjool Dates

### ***The sweet decadence...***

Pumpkin Cheesecake, Crushed Oats, Candied Ginger Ice Cream

Fuji Apple & Blackberry Crumble, "50 Bean" Vanilla Ice Cream

Pecan Pie, "10" Year Chocolate Sauce, Maple Ice Cream

Dark Chocolate Parfait, Meringue, Dulcey Cremeux

£110 per person

Price includes VAT and excludes 12.5% service charge

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

FOOD & BEVERAGE  
DIRECTOR AND  
EXECUTIVE CHEF  
David McIntyre

RESTAURANT DIRECTOR  
Antoine Gaillard