# THANKSGIVING MENU

# THURSDAY, NOVEMBER 27, 2025

## SALADS AND STARTERS (choice of)

Roasted Heritage Pumpkin Soup, Herb Cream, Pumpkin Crumble

Bigeye Tuna Tartare, Wasabi, Chili Aioli, Pickled Ginger, Togarashi Crisps, Tosa Soy

Dorset Crab & Lobster 'Louis' Cocktail, Avocado, Horseradish Panna Cotta

Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette

USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast

# ENTRÉES (choice of)

Norfolk Bronze Turkey, Cornbread Stuffing, Cranberry Compote, Natural Gravy, Pigs in Blankets

Cornish Dover Sole, à la Meunière, Brown Lemon Butter Sauce

Queensland Australian Wagyu, either Filet Mignon, New York Sirloin or Ribeye Steak

Cep Mushroom Risotto, Black Truffle, Crispy Maitake, Parmigiano Reggiano

Butternut Squash Steak, Buffalo Mozzarella, Sage, Salmoriglio

## SIDES FOR THE TABLE

Sweet Potato, Torched Marshmallows

Maple Roasted Brussels Sprouts, Bacon, Chestnuts

Oven Baked Green Bean Casserole, Keen's Cheddar, Shallots, Breadcrumbs

Désiree Potato Purée, Black Winter Truffles

#### **DESSERTS**

Key Lime Pie, Crème Fraîche Ice Cream

Pumpkin Pie, Cranberry Compote

Pecan Pie, Whipped Crème Fraîche

£210 PER PERSON