

BISTRO

*Thanks
giving*

£40 per person

Amuse

Corn fritters with smoked cheese & pepper mousse in filo cups (V)

Soup & Starter

Creamy Roasted Onion & Crispy Leek Soup

Bacon croutes

&

Seared Rabbit & Foie Gras Terrine

Arugula bouquet, red wine glaze

Or

Coconut & Pumpkin Soup (V)

Flavoured with thyme

&

Asparagus Beignets (V)

Peppered hummus, balsamic onion jam

First Plate

Buttered Lobster Ravioli

Pepper gazpacho sauce, olive cream cheese, winter greens

Or

Artichoke Ravioli with Truffles, (V)

Creamy basil & tomato coulis, toasted pecans, parmesan crackle

Mains

Traditional Duo of Roasted Butter Ball Turkey

Cranberry glazed breast slivers & leg ballantine, bouquetiere of spring vegetables,
chorizo crumble, Merlot pan sauce

Or

Baked Crepes with Ratatouille (V)

Phili spinach sauce, Kalamata tapenade

Dessert (V)

Pumpkin Crème Brulée,

Caramel apple crumble, cinnamon crème fraise, Bailey's ice cream

Tea / coffee & petit fours

Before placing your order, please alert the manager of any food allergies or special dietary requirements

A 12.5% discretionary service charge will be added to your bill