

THANKSGIVING

amuse-bouche

CHESTNUT AND PORCINI SOUP

bread croutons, guanciale, truffle oil

primi piatti

{choice of}

ARTICHOKE WALDORF

brussel sprouts salad, pear, pecorino, hazelnut

PUMPKIN & FOIE GRAS RAVIOLI

amaretti crumble

secondi

{choice of}

ROASTED BRONZE TURKEY

walnut and sausage stuffing, roasted brussels sprouts, guanciale, sweet potato puree, cranberry sauce

ROOT VEGETABLE CANNELLONE

crema di cannellini, parmesan, hazelnut crumble, truffle

dolci

{choice of}

includes coffee and assorted teas

THIN APPLE TART

salty caramel ice cream, cookie crumble

CINNAMON SUGAR BOMBOLONI

pecan cream, gooseberry sorbet

£50 per person | £30 wine pairing
{ children's menu available upon request £30 }