

Menu

THANKSGIVING MENU

OUR THANKSGIVING FEAST IS DESIGNED TO BRING PEOPLE TOGETHER AROUND THE TABLE TO SHARE FOOD AND ENJOY THE HOLIDAYS WITHOUT HAVING TO WORRY ABOUT THE COOKING. THE MENU IS BUILT SO THAT YOU CAN PICK AND CHOOSE TO BUILD YOUR OWN MENU WITH THREE DIFFERENT PACKAGES TO HELP GUIDE YOU IN YOUR DECISION.

THE LITTLE THANKSGIVING FEAST, STARTING AT £65PP:

YOUR CHOICE OF ONE CENTERPIECE MAIN AND THREE DIFFERENT SIDES SERVED WITH GRAVY. ALL SERVED FAMILY STYLE

THE THANKSGIVING FEAST, STARTING AT £85PP:

YOUR CHOICES OF 3 CANAPÉS TO START, ONE CHOICE OF CENTERPIECE MAIN, THREE DIFFERENT SIDES, GRAVY, AND DESSERT. SERVED FAMILY STYLE

ADD ADDITIONAL CANAPÉS FOR £2.50PP PER CANAPÉ, SIDES FOR £5.50PP, SAUCES £3.50
ADD ADDITIONAL MAIN DISH (PRICING PER PERSON DEPENDING ON CHOICE)

THE ULTIMATE THANKSGIVING FEAST, PRICING UPON REQUEST

BUILD YOUR BESPOKE MENU WITH AS MANY CHOICES AS YOU WANT. CANAPÉS WILL BE SERVED AS YOUR GUESTS ARRIVE, THE MAIN FEAST WILL BE SERVED FAMILY STYLE FOR ALL TO SHARE AND DESSERTS CAN BE

SERVED EITHER FAMILY STYLE OR INDIVIDUALLY PLATED.

Menu

THE FEAST

CANAPES TO START

VEGETARIAN OPTIONS

WHIPPED TRUFFLE GOATS CHEESE WITH ROASTED BEETROOT SERVED ON
BLACK PEPPER BISCUIT (D,G,SFD)

MAC AND CHEESE CROQUETTE, ROASTED GARLIC AIOLI (G,D,E,SFD,M)

SHALLOT TARTE TATIN, TRUFFLE GOATS CHEESE, MICRO HERBS (G,D)

MINI MUSHROOM CROUSTADES (G,D,E)

TRUFFLE WHIPPED ARTICHOKE HEARTS ON CHEESE BISCUIT (D,G)

CRISPY CONES WITH BLUE CHEESE MOUSSE, CARAMELISED PECANS (G,D,N)

BEETROOT AND CELERIAC TART WITH FRESH BLACKBERRIES (C,D,G)

MEAT OPTIONS

MINI YORKSHIRE PUDDINGS WITH RARE ROAST BEEF AND HORSERADISH
CREAM (E,G,D,SFD)

HAGGIS BON BON'S WITH WHISKEY CREAM DIP (G,D)

BEEF CROQUETTES, SMOKED PAPRIKA AIOLI (G,E,D,SFD)

PORK BELLY WITH APPLE AND CRISPY KALE (SFD)

MINI BAKED POTATOES WITH CRISPY PANCETTA, SOURED CREAM, CHIVES
(D)

CHICKEN LIVER PARFAIT ON MELBA TOAST, RED ONION JAM (D,E,G,SFD)

DECONSTRUCTED MINI BEEF WELLINGTON, PANCETTA MOUSSE, MUSHROOM
AND PUFF PASTRY (E,G,D)

BEEF TARTARE, DIJON, CAPERS, CORNICHON, SOURDOUGH TOAST
(M,SFD,E,G)

SCOTCH EGG, BROWN SAUCE (E,G,D,SFD)

Menu

FISH CANAPÉS

SMOKED SALMON BLINI WITH LUMPFISH CAVIAR WITH LEMON CREAM
AND DILL (F,E,G,D)

HOT SMOKED SALMON FISHCAKE, DILL AND LEMON AIOLI (F,E,M)

SMOKED MACKEREL PÂTÉ CROUSTADE, LEMON AND DILL (F,E,G,D)

SMOKED SALMON VOL-AU-VENTS WITH PICKLED CUCUMBER (F,G,SFD,D)

CENTERPIECE MAINS

CRISPY PORK BELLY WITH APPLE SAUCE

ROAST TURKEY

ROAST CHICKEN

WHOLE ROASTED CAULIFLOWER, CAULIFLOWER PURÉE, PRESERVED LEMON
BROWN BUTTER SAUCE (D,SFD)

HASSELBACK ROASTED BUTTERNUT SQUASH WITH BROWNEED BUTTER AND
GOATS CHEESE (D)

SAUCES

RED WINE JUS

BEARNAISE SAUCE

(E,D,SFD,M)

PEPPERCORN SAUCE (D)

GRAVY (G,D)

CHIMMICHURRI (SFD)

Menu

SIDES

ROAST POTATOES WITH SAGE AND ROSEMARY

DUCK FAT ROAST POTATOES

POTATOES DAUPHINOISE (D,M)

POPOVERS (E,G,D)

CELERIAC AND POTATO CHEVRE GRATIN (C,D,M)

BUTTERY MASHED POTATOES (D)

TWICE BAKED CAULIFLOWER CHEESE (D,M)

CHARRED LEEKS WITH BLUE CHEESE SAUCE AND LEEK DUST (D,M)

MAPLE ROASTED CARROTS (ADD TRUFFLE £1.50PP)

HONEY ROASTED PARSNIPS

SAUTÉED KALE

CREAMED SPINACH (D)

SAGE AND ONION STUFFING (V AND VG OPTIONS AVAILABLE) (D,G,C)

GREEN BEANS, CRISPY SHALLOTS

GARLIC AND HERB MUSHROOMS (D)

ROASTED BUTTERNUT SQUASH SALAD WITH GOAT CHEESE AND PEA SHOOTS (D)

MAPLE ROAST SWEET POTATOES

DESSERTS

PAVLOVA WITH BRAMLEY APPLE AND BLACKBERRY COMPOTE (E)

APPLE CRUMBLE WITH VANILLA CUSTARD (G,D,E)

WHITE CHOCOLATE PANNA COTTA WITH SPICED BERRY SAUCE AND
GINGER SNAPS (D,G)

PECAN PIE WITH VANILLA ICE CREAM (G,D,E,N)

CHOCOLATE TART WITH SALTED PISTACHIOS (G,E,D,N)

WARM CHOCOLATE FONDANT WITH POURING CREAM (E,D,G)

PUMPKIN PIE WITH CINNAMON ICE CREAM (G,D,E)