

THE ENGLISH GRILL

THANKSGIVING DINNER

27th November 2025

AMUSE BOUCHE

SWEET POTATO VELOUTÉ (VGO)

Crab beignet, sour cream & chives

STARTER

CINNAMON & ORANGE SALMON GRAVADLAX

Sweetcorn blinis, Exmoor caviar

BEETROOT CARPACCIO (V, VGO)

Blood orange, goat's cheese, toasted walnuts

SORBET

ARNOLD PALMER (VG)

Lemon tea sorbet, compressed cucumber, candied lemon

MAIN

FREE-RANGE BLACK LEG TURKEY

Carved at your table

Cornbread stuffing, sweet potato & sour cream mash, maple bacon Brussels sprouts, glazed carrots, squash & green beans with rosemary and shallot
homemade cranberry sauce

MAPLE ROASTED BUTTERNUT SQUASH RISOTTO (V, VGO)

Saffron, aged Parmesan, winter truffles

DESSERT

SPICED PUMPKIN FLAN (VGO)

Caramelised pecan, buttermilk ice cream

COFFEE & PETITS FOURS

£80 PER PERSON

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.