CHENESTON'S

THANKSGIVING 27TH NOVEMBER 2025

SMOKED MONTEREY JACK CORNBREAD (VO)

Chicken & leek stuffing whipped butter

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TRUFFLED MACARONI & CHEESE CROQUETTE (V)

Wild mushroom ketchup, Parmesan

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SMOKED FREE-RANGE BABY BACK RIBS

Caramelised apple, crackling, red cabbage slaw

SWEET POTATO VELOUTÉ (V)

Pickled cranberry, wild rice, chestnut

PASTRAMI CURED SALMON

Grain mustard, whipped sour cream, everything bagel

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ROASTED CROWN OF NORFOLK BRONZE TURKEY

Chestnut & cranberry stuffing, sweet potato, greens, roast potatoes, gravy

CONFIT FILLET OF NORTH SEA COD

New England clam chowder, pickled cauliflower, kale

ROASTED SQUASH & CHESTNUT PIE (V)

Green bean & wild mushroom casserole

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WARM PUMPKIN, MAPLE & CINNAMON MOUSSE (V)

Salted pretzel ice cream

ROASTED APPLE & RAISIN TARTLET (V)

Caramelised pecan & calvados ice cream

£160 PER PERSON

(V) Vegetarian | (VO) Vegetarian option available

CHENESTON'S

THANKSGIVING 27TH NOVEMBER 2025

VEGAN MENU

CORNBREAD

Leek stuffing whipped 'butter'

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TRUFFLED MACARONI & CHEESE CROQUETTE

Wild mushroom ketchup

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SWEET POTATO VELOUTÉ

Pickled cranberry, wild rice, chestnut

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ROASTED SQUASH & CHESTNUT PITHIVIER

Chestnut & cranberry stuffing, sweet potato, greens, roast potatoes, gravy

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ROASTED APPLE & RAISIN TARTLET

Caramelised pecan & vanilla ice cream