

AT CHENESTON'S

THANKSGIVING MENU

28th - 29th November

HOMEMADE CORNBREAD MUFFIN (VGO)

Roasted chicken & green chilli butter

SOMERSET BRIE & CRANBERRY CROQUETTE (VGO) (V)

Sage, pumpkin

SMOKED & BRAISED SHORT RIB OF HEREFORD BEEF

Caramelised onion relish, American mustard, puffed sorghum

MAPLE ROASTED SWEET POTATO (V)

Tahini, pickled cranberry, chestnut

SMOKED FISH, CONFIT POTATO & LEEK TERRINE

Green bean salad

ROASTED CROWN OF NORFOLK BRONZE TURKEY

Apricot & chestnut stuffing, greens, root vegetables, roast potatoes, gravy

CONFIT FILLET OF SALMON

New England clam chowder, crispy clams, collard greens

ROASTED SQUASH & SMOKED ALMOND PITHIVIER (VGO) (V)

Greens, root vegetables, roast potatoes, gravy

CINNAMON & MAPLE CHEESECAKE

Dulce de leche

PUMPKIN PIE (VGO)

Milk ice cream

MINI PECAN PIES (VGO)

OAT, CRANBERRY & WHITE CHOCOLATE COOKIES

SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS

£145 PER PERSON

Half price for children under 12

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

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