

THANKSGIVING MENU

THE CONNAUGHT GRILL LUNCH & DINNER 27 NOVEMBER

AMUSE BOUCHE

Crispy Pickled Brussels Sprout
Horseradish Aioli

STARTERS

Scottish Smoked Salmon Hashbrown
Oscietra Caviar, Cucumber Yoghurt

Or

Foie Gras Terrine
Cranberry Granola, Aged Balsamic Vinegar

MAIN

Roasted Norfolk Turkey Crown
Chestnut & Apricot Stuffing, Traditional Gravy

Or

Grilled Cornish John Dory
Creamy Celeriac, Brussel Sprouts, Black Truffle Vinaigrette

Or

Sunflower Seed Risotto
Wood Ear Mushrooms, Black Truffle

DESSERTS

*Served with a selection of sauces: Vanilla Ice Cream, Creme Anglaise,
Chocolate Sauce, Vanilla Chantilly, Raspberry Coulis*

Pumpkin Pie

Or

Vanilla-Pecan Pie

Or

76% Chocolate Pudding

FOUR COURSE MENU £160 PER PERSON

*All prices are in Pounds Sterling.
Please note a discretionary service charge of 15% will be added to your bill.
Whilst we will do all we can to accommodate guests with food intolerances and
allergies, we are unable to guarantee that dishes will be completely allergen-free.
Please note this menu is subject to change.*