

Collins Room

THANKSGIVING MENU

Lavender cured Gressingham duck

*maple glazed heritage beetroot, macadamia nuts,
pickled shallot (n)*

Scottish lobster chowder

charred cucumber, corn, bourbon brandy butter

Traditional roast Norfolk bronze turkey

*sage and apricot stuffing, roast potato,
marshmallow glazed sweet potato, cranberry sauce and gravy*

Pan-fried wild seabass, smoked carrot and ginger purée, pickled cucumber

bell pepper and dill shellfish sauce

Traditional baked pumpkin pie

macadamia nut ice cream (n)

Roasted pecan pie

cinnamon ice cream

£100 per person

Optional wine pairing £80 / fine wine £120

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. Please inform us of any allergies and /or dietary requirements.

Adults need around 2000 kcal a day.

(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts.