



CLARIDGE'S

THANKSGIVING DINNER

FIRST COURSE

New York shrimp cocktail

Crab cakes, watercress, chilli, avocado, crème fraîche

Red endive, roast corn, pumpkin, almond and pomegranate

Waldorf salad with wood roast quail

INTERMEDIATE COURSE

Clam chowder

Roast red pepper and almond velouté

MAIN COURSE

Turkey with pecan and apricot stuffing, chipolatas wrapped in bacon, sweet potato, spinach and cranberry sauce

Black Aberdeen Angus rib eye, Grilled scallions, girolles, smoked paprika jus

Halibut, mousseline potato, sea beet, roasted corn, marjoram, lobster sauce

Pumpkin and goats cheese wellington, bourbon glazed shallots, heritage carrots, sage cream

All main courses are served with maple glazed parsnip and succotash

DESSERT

Pecan pie with bourbon ice cream and apple jelly

Cherries and chocolate Knickerbockerglory

Almond mousse with pumpkin brûlée and pain d'épice

Tea, coffee and petit fours

£85

