



CHRISTOPHER'S

THANKSGIVING

3 courses / £70

Thursday 24th November 2022

Carrot, turmeric & ginger chowder (vg)

Carrot crisps, coconut cream

Smoked duck tacos

Chipotle, pickled cabbage, Texas sauce

Seared blackened shrimps

Black bean cream, corn cake, salsa cruda

Slow-cooked ballotine of organic turkey

Cornbread, Michigan cherry chestnut stuffing, cranberry relish,
buttered beans, creamed potatoes

Missouri-rubbed lamb rump

White corn & pulled lamb tamale, candied yams,
pomegranate & avocado salsa

Grilled prime USDA rib-eye steak (£15 supplement)

Candied yams, steak mushrooms, Charleston slaw, horseradish
ketchup, béarnaise sauce

Seared wild bass

Cashew salad, orange & cardamom dressing

Sweet potato, scallion & tarragon galette (v)

Comté cheese, sautéed butter beans & greens

Pumpkin pie

Whipped bourbon Chantilly

Pear & almond tart

Honeycomb ice cream

Warm chocolate fudge brownie

Vanilla bean ice cream, valrhona chocolate sauce

Lemon meringue cheesecake

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including **peanuts**.

(v) vegetarian, (vg) vegan, (gf) gluten free

A 13.5% service charge will be added to your bill | All prices are inclusive of VAT