



## CHRISTOPHER'S

### THANKSGIVING

3 courses / £80 per person  
Thursday 23rd November 2023

#### **Roast sweetcorn chowder (vg)**

Corn crisps, coconut cream

#### **Barbecue pulled pork tacos**

Smashed avocado, Charleston slaw, 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**

Harissa-spiced lamb tamale, candied yams,  
pomegranate & avocado salsa

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

Parmesan creamed corn, steak mushrooms, horseradish ketchup,  
chimichurri sauce

#### **Pan roasted Salmon**

Lobster mash, tarragon buttered greens, lemon &  
dill pollen emulsion

#### **Artichoke & ricotta soufflé (v)**

Sautéed beets, candied yams, scallion & basil cream

---

#### **Extras / £8 each**

Candied Yams / Fries / Parmesan Creamed Corn /  
Steak Mushrooms / Buttered Beans

---

#### **Pumpkin pie**

Whipped bourbon Chantilly

#### **Caramelised apple & cinnamon pudding**

Honeycomb ice cream, vanilla custard

#### **Warm chocolate fudge brownie**

Vanilla bean ice cream, valrhona chocolate sauce

#### **Lemon meringue cheesecake**

ginger crumble, berry coulis

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