



## Thanksgiving at Cheneston's

Selection of Homemade Breads  
Salted butter



Sweetcorn Chowder  
Tiger prawn & tarragon croquette, bacon, spring onion

Slow Braised Beef Short Rib  
Corn bread, crisp onions, seeded mustard

Sweet Potato Gnocchi  
Spiced pecan nuts, pickled cranberries



Traditional Norfolk Bronze Turkey  
Apricot & sage sausage meat stuffing, greens, glazed carrots, roast potatoes

Seared Salmon Fillet  
Celeriac & truffle purée, puffed wild rice, chestnuts, sprout tops

Roasted Pumpkin Pithivier  
Tenderstem broccoli, goats cheese, pine nuts, basil



Pecan Pie  
Maple crunch ice cream

Spiced Pumpkin Cheesecake  
Gingerbread

Caramelised Apple Tartlet  
Crème anglaise, bourbon ice cream



Tea, Coffee & Petits Fours

85 per person  
*Children under 12 years of age half price*

Executive Chef: Daniel Putz

*We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.*

*Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.*