



*The Pen.*

# Thanksgiving

*27 November 2025*

Canapés

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Sweetcorn and Clam Chowder  
Dressed white crab meat, Exmoor Caviar

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Buttermilk & Jalapeño Cornbread  
Maple syrup butter

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Maple Roast Cumbrian Turkey  
Creamed green beans and wild mushrooms  
Roast delicata pumpkin and pomegranate  
Brussels sprouts and smoked chestnut  
Duck fat Hasselback potatoes, herb stuffing

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Pumpkin Pie Ice Cream  
Shortbread, hazelnut

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Blackcurrant & Chestnut Mont Blanc

*£110 per guest*



All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%.  
All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.



The *Pem.*

# Thanksgiving Wine Pairing

*An Exquisite Curated Experience*

## *Classic*

Hambledon 'Prèmier Cuvée' - Hampshire, England NV  
'Big Salt', Ovum - Newberg, Oregon, USA 2020  
Zinfandel, Viano Vineyards - Contra Costa County, California, USA 2018  
Brachetto d'Acqui Contero - Piedmont, Italy 2024

*£70 per guest*

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## *Premium*

Ayala Blanc de Blancs - Aÿ, Champagne, France 2018  
Chardonnay, Kutch - Sonoma Coast, California, USA 2016  
Cabernet Sauvignon, Truchard - Carneros, Napa Valley, USA 2020  
Brachetto d'Acqui Contero - Piedmont, Italy 2024

*£140 per guest*

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## *Recommended Wines by Bottle*

Chardonnay, Land of Saints - California, USA 2021 - £88  
Chardonnay 'Old Stones', Bergstrom - Oregon, USA 2020 - £125  
Chardonnay 'Charles Heintz, Littorai - California, USA 2018 - £240  
Pinot Noir 'Evolution', Sokol Blosser - Oregon, USA 2022 - £82  
Cabernet Sauvignon, Clos Du Val - California, USA 2021 - £157  
Cabernet Sauvignon, Kongsgaard - Napa, California, USA 2019 - £465

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