



No. FIFTY  
**CHEYNE**  
*Thanksgiving  
Duncheon*  
3-course £35 pp

*Flutes of Ruinart Brut Champagne at £15*

*Bottles of Ruinart Brut Champagne at £68*

*Bottles of Ruinart Blanc de Blanc Champagne at £88*

Starters

**Sweet Citrus Warm Smoked Salmon**

with horseradish crème fraîche, baby potatoes and  
sweet mustard dressing with cranberry jellies

**White Crab Thermidor Soufflé**

with melted white onions and  
lobster bisque sauce

**Jerusalem Artichoke Soup**

with honey glazed ham, black cabbage pesto  
and truffle brioche bun

Main courses

**Roasted Breast of Bronze Turkey**

with sausage and sage stuffing, maple roasted parsnips, celeriac purée,  
golden pigs in blankets and boulangère potatoes with Brussel sprouts,  
cranberry sauce and bread sauce

**Fillet of Hake**

with leeks and confit potatoes, cauliflower and truffle sauce

**Wild Mushroom Pappardelle**

with Brussel sprouts, squash and walnut pesto with turnip top leaves and Parmesan sauce

Puddings

**Hot Christmas Pudding**

with quince jam and white chocolate brandy sauce

**Chocolate Fondant**

with salted caramel sauce, candied popcorn and clotted cream ice cream

**Sweet Potato Pie**

with whipped vanilla cream and five spice caramel