



No. FIFTY
CHEYNE

Thanksgiving Dinner

2-course £48 pp

3-course £58 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 purée

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 herb pesto, 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