

NO. FIFTY
CHEYNE
Taste of Fifty
Thanksgiving Dinner

2 - course £33pp

3 - course £37pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

HERITAGE RED BEETROOT AND CLEMENTINE SALAD £12

with muscat grape dressing, cashel blue cheese and fresh figs, with Tuscan wine poached celery, fresh pear and candied walnuts

TWICE BAKED CHEDDAR CHEESE SOUFFLÉ £15

with melted leeks, girolle mushroom and roasted chicken sauce

BUTTERNUT SQUASH & SAGE SOUP WITH SEARED ORKNEY SCALLOP £19

with seaweed pesto, onion shells and parmesan crisp

MAINS

CARAMELISED TURKEY BREAST WITH PIGS IN BLANKETS £31

spiced braised red cabbage, Brussel sprouts and maple glazed parsnips with smoked bone marrow gravy and cranberry sauce

CONFIT DUCK LEG AND POACHED QUINCE £33

with puy lentils, pigs trotter and savoy cabbage with salt baked celeriac puree

STEAMED HAKE WITH SEAWEED PESTO £29

with mussel and burgundy, white wine saffron chowder, glazed onion and kale leaf

WILD MUSHROOM AND ARTICHOKE PEARL BARLEY RISOTTO £25

with herb pesto, whipped goats cheese, blistered fruit and artichoke crisps

PUDDINGS

CARAMELISED SWEET POTATO AND CARDAMON CUSTARD £9

with maple syrup roasted pecans, spiced caramel and shortbread crumble

APPLE AND BLACKBERRY CRUMBLE £12

with vanilla custard

HOT RICE PUDDING WITH PEDRO XIMÉNEZ TANGERINE £11

with caramelised milk and candied ginger and clotted cream ice cream

DARK CHOCOLATE MOUSSE £10

with forest berry compote, honeycomb and orange marmalade

STICKY TOFFEE PUDDING £12

with vanilla ice cream and salted caramel sauce

A SELECTION OF HAND PICKED CHEESES £14

Served with crackers and Orchid pear chutney