

FITZ'S

BRASSERIE

THANKSGIVING

Four courses | **£75 per person**

Includes a glass of complimentary Champagne

AMUSE BOUCHE

CANAPÉS

Short rib biscuit & gravy emulsion

STARTERS

New England clam chowder, poached clams,
smoked lardon & salsify, silken shellfish velouté

Leek & Yukon gold potato velouté, Monteray jack fondue,
double cream, white alba truffle oil, leek ash, chive blossom

MAINS

Roasted bronze turkey, pistachio & cranberry stuffing, thyme & bay-infused
gravy, sweet potato mash, pigs in blankets, mac & cheese

Roasted pumpkin risotto, sage & hazelnut pesto (v)

Southern shrimp & grits

DESSERTS

Pumpkin & Guanaja chocolate brownie cheesecake,
toffee sauce, pecan ice cream (V)

Tea, coffee & petit fours

(v) = vegetarian | (ve) = vegan | (ve)** = vegan option available. Adults need around 2,000kcal a day. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.



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