

DAVIES ^{AND} BROOK

THANKSGIVING 155
WINE PAIRING 105
RESERVE WINE PAIRING 145

AMUSE BOUCHE

ROASTED BEETROOT
Salad with Yoghurt, Cherry and Shiso

or

SCALLOP
with Clementine and Tarragon

or

FOIE GRAS
Torchon with Black Truffle and Apple

or

TAGLIATELLE + £45
with White Truffle Butter

ROASTED TURKEY
with Chestnut Stuffing and Rilette

or

POACHED LOBSTER TAIL + £15
with Swede, Glazed Pear and Lobster Bisque

or

GRILLED BEEF FILLET
with Hen of the Wood Mushroom and Beef Jus

FOR THE TABLE

Brussel Sprouts and Lardons

Potato Mouseline

Cranberry Sauce

Roasted Pumpkin

Winter Green Salad

PUMPKIN PIE
with Maple Ice Cream

or

PECAN PIE
with Malt Ice Cream

Please let our team know if there are any dietary restrictions so we can best tailor the meal to your preferences.

A discretionary service charge of 12.5% will be added to the final bill.