

# THANKSGIVING

£105 PER ADULT, INCLUDING A WELCOME DRINK OF RATHFINNY  
£55 PER CHILD

Thanksgiving is a time to count our blessings and celebrate with friends & family. A time to eat, drink and give thanks. The Cadogan Executive Chef Chris Hill has created a sumptuous feast in celebration of Thanksgiving - with a variety of enticing fare- sure to delight your senses.

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## STARTERS

Your choice of

Clam chowder

Butternut squash and truffle soup (g/f) (d/f) (v+)

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## MIDDLE COURSE

Caesar salad served table side (d/f)

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## MAINS

Your choice of

Fosse meadows roast Turkey, chestnut stuffing, cranberry sauce

Roasted halibut, grape, leek & Champagne sauce

Celeriac & hazelnut wellington, braised leeks & truffle sauce (v+)

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## SIDE DISHES

Truffle mac & cheese (v)

Mashed potatoes (g/f,v)

Corn on the cob (g/f,d/f,v+)

Green beans (g/f,d/f,v+)

Roasted sweet potatoes (g/f,d/f,v+)

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## DESSERT

*Served on the counter buffet style*

Pecan pie

Baked New York cheesecake

Pumpkin pie

Apple pie

*All served with vanilla ice cream, whipped cream & caramel sauce*

**What Lillie wants, Lillie gets!** For any dietary requirements or menu requests please ask your waiter.  
An optional 15% service charge applies and all prices include VAT. \*Sustainable or locally sourced ingredients  
(v) vegetarian, (v+) vegan, (D/F) dairy free, (G/F) gluten free