THANKSGIVING DINNER
PIMMS



CAP JULUCA A BELMOND HOTEL ANGUILLA



**NOVEMBER 27, 2025** 

# CREAMY CRAB BRULEE

Creamy custard and crispy crab topping

(2, 3)

\$30

### CHIA SEEDS CRUSTED SALMON

Green peas purée, Pumpkin Gnocchi, mushrooms

(4)

\$42

# SLOW ROASTED HERBS TURKEY ROULADE

Duchess potato, Green Beans, cranberry-apricot stuffing and turkey gravy

(9)

\$42

# SPICED PUMPKIN

Pumpkin seeds praline, pumpkin cremeaux, white chocolate crumble

(1, 3, 7, 8)

\$20



Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

### THE DESIGNATED ALLERGENS AND PRODUCTS ARE:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts

(6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds

(12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs

(15) Suitable for vegetarians (V) Suitable for Vegan.

15% Service Charge will be added to guest folio.