



The Telegraph Thanksgiving Feast Menu

Three Courses £42.50 Two Courses £36.50

Starters

- Poached and smoked salmon rillette**, apple remoulade, seeded toast 346 kcal
- Beef, bacon, stout and thyme faggot**, parsnip purée, horseradish crumb (gf) 366 kcal
- Deep-fried Brie**, bramble chutney, roasted plum salad (v, gf) 405 kcal
- Roasted butternut squash and pumpkin soup**, sage gnocchi (v) 717 kcal
- Chicken, apricot and tarragon terrine**, piccalilli, vegetable salad (gfa) 238 kcal
- Wild mushroom, shallot and tarragon suet pudding**, celeriac and truffle purée, red wine jus (vg, gf) 410 kcal

Mains

- Roast turkey** with traditional accompaniments (gf) 1251 kcal
- Pan-fried trout fillet**, Parmentier potatoes, samphire, mussels and herb sauce (gf) 708 kcal
- Beetroot, spinach and Beluga lentil Wellington**, hasselback potatoes, mulled wine jus (vg) 454 kcal
- Slow-roasted Gressingham duck leg**, thyme and garlic potato terrine, cherry jus (gf) 978 kcal
- Venison, Port, bacon and rosemary pie**, colcannon mash, bourguignon sauce (gf) 1140 kcal
- Red pepper and goat's cheese tortellini**, smoked almond romesco, basil dressing (v) 974 kcal
- 8oz dry-aged sirloin steak**, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries (supplement £8.50) (gf) 1317 kcal

Puddings

- Pecan tart**, clotted cream ice cream (v) 459 kcal
- Black Forest Arctic slice**, boozy cherries (v) 467 kcal
- Toasted waffle**, orange marmalade ice cream, clementine and dark chocolate sauce (v) 759 kcal
- Blackberry and apple crumble tart**, mulled wine syrup, blackcurrant sorbet (vg, gf) 555 kcal
- Tiramisu trifle**, espresso, Tia Maria soaked sponge, mascarpone cream (v, gf) 555 kcal
- Selection of British and French cheeses**, spiced apricot chutney, biscuits (instead of dessert £5pp extra)



Additional Menu Information

We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

The Telegraph - www.telegraphputney.co.uk - 02081942808