Royal Foresters

# Thanksgiving menu 2026

Three Courses £39 Two Courses £32

## Starters

**Shredded brisket, thyme and roast shallot croquette,** cauliflower cheese purée, red wine jus (ngci)

**King prawn cocktail,** buttered seeded bread (ngcia)

**Bell pepper and tomato posset,** black olive crumble, basil crematta, toasted focaccia (vg)

**Crispy halloumi, pomegranate, orange and mint salad,** Greek yogurt, hot honey (v, ngci)

## Mains

**Roast turkey, sage, onion and bacon roulade,** duck fat roast potatoes, gravy, cranberry sauce (ngci)

**Parsnip, lentil, butternut squash and spinach Wellington,** fondant potato, cranberry jus (vg)

**Roast porchetta (slow-roasted belly),** ham hock and grain mustard fritter, Sangiovese sauce

**Pan-fried salmon fillet,** crushed caper and lemon potato cake, shellfish bisque sauce (ngci)

**8oz dry-aged sirloin steak,** peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries (supplement £8.50) (ngci)

## Puddings

**Iced chocolate fudge delice,** honeycomb, salted caramel sauce (v, ngci)

**Cherry pie,** Kirsch-soaked cherries, vanilla crème anglaise (v, ngci)

**Clementine, Cointreau and gingerbread trifle** (vg, ngci)

**Selection of British and French cheeses,** spiced apricot chutney, biscuits (instead of dessert £5pp extra) (ngcia)

### Additional Menu Information

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

Non-Gluten Containing Ingredient Dishes – Indicates that the dish does not have any gluten containing ingredients. We do not make any 'free from' claims or declare that any of our dishes are gluten free. As we handle many allergens in our busy kitchens, we cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, ngci - non gluten containing ingredients, ngcia - non gluten containing ingredients adaptable, just ask.

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