



The Telegraph Thanksgiving Feast

2 course £33.50 ~ Three course 39.50

~ Thursday 28th or Friday 29th November for Lunch or Dinner ~

Enjoy all the traditional trappings of Thanksgiving at The Telegraph Putney this year. Whether you're an ex-pat hungry for a taste of home, or just love all things Americana, join us for a proper Thanksgiving feast

Starters

- Severn and Wye smoked salmon fishcake**, samphire, caper mayonnaise (gf)
- Pheasant, partridge and wild boar suet pudding**, parsnip purée, game jus (gf)
- Cashel Blue and fig posset**, candied walnuts, seeded toast (v, gf)
- Heritage beetroot salad**, whipped garlic labneh, pumpkin seed granola (vg, gf)

Mains

- Roast turkey** with traditional accompaniments (gf)
- Pan-fried halibut fillet**, saffron fondant, wilted leek, bouillabaisse sauce, chervil cream (gf)
- Butternut squash, beluga lentil and spinach pecan nut roast**, port and cranberry gravy (vg, gf)
- Venison haunch, red wine and smoked bacon hotpot**, pickled red cabbage (gf)
- 8oz dry-aged sirloin steak**, Bearnaise sauce, portobello mushroom, tomato, truffle and Parmesan fries (£8.50 supplement) (gf)

Puddings

- Pecan tart**, clotted cream ice cream (v)
- Black forest waffle**, white chocolate ice cream, cherries and Kirsch (v)
- Mincemeat Bakewell tart** with Bramley apple sorbet (vg)
- Dark chocolate and orange marmalade Arctic slice**, mandarin salad, chocolate sauce (v)

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.

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