THANKSGIVING DINNER

27 NOVEMBER

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TO START

SALT-BAKED CELERIAC AND KOHLRABI WITH HERB CRÈME FRAÎCHE AND PEAR REDUCTION

ROASTED HOME FARM BEETROOTS WITH PLUM, SAN DANIELE, COBNUTS AND DILL

BOWL OF CREAMED CORN WITH CHILLI, HONEYCOMB AND CORIANDER

TO FOLLOW

WOODLAND BRONZE TURKEY BREAST STUFFED WITH RADICCHIO, PINE NUTS AND SOUR CHERRIES

CONFIT TURKEY LEG WITH CORN BREAD STUFFING, SLOW-COOKED SHALLOTS AND CRISPY PANCETTA

TO ACCOMPANY

HONEY-ROASTED CARROTS WITH SPROUT TOPS

MASHED POTATOES

KALIBOS CABBAGE SLAW WITH RYE MELBA, CURRANTS, BUTTERMILK DRESSING AND FINE HERBS

TURKEY GRAVY

TO FINISH

CLASSIC APPLE PIE WITH HOME FARM CREAM

HOME FARM BERRY JELLY PETIT FOUR