THURSDAY 26 NOVEMBER · LUNCH & DINNER

Thanksgiving

at Julie’s

WELCOME DRINK & SNACK

Apple cider, *choice of hard or soft*

Butter yeast rolls, *pumpkin butter*

Corn panisse

STARTERS

Pear & walnut salad, *maple glazed bacon*

Duck liver parfait, *onion marmalade*

Sweet potato rösti, *lobster tarragon sauce*

MAIN COURSE

Dry brine roasted turkey crown, *turkey leg stuffing*

Mashed potatoes

Glazed Brussels sprouts, *turkey gravy*

CHEESE

Baked Brie, *cranberry croûte*

DESSERTS

Seasonal fruit tart

Dark chocolate mousse

£95 PER PERSON