# CHARLIE'S

### THANKSGIVING MENU 2024

#### STARTERS

CLAM AND SWEETCORN CHOWDER, TARRAGON AND SMOKED BACON

DELICA SQUASH SOUP, SPICED BREAD AND PUMPKIN SEEDS

WALDORF SALAD, BLUE CHEESE DRESSING

### MAIN COURSE

ROAST ORGANIC TURKEY FROM THE TROLLEY, CRANBERRY SAUCE, CRUSHED SWEET POTATO, POTATO AND LEEK GRATIN

BRAISED HALIBUT WITH SALSIFY AND VARIEGATED KALE

POTATO GNOCCHI, ROAST DELICA SQUASH, HAZELNUT PESTO

## DESSERTS

PECAN PIE WITH POURING CREAM

## PUMPKIN CUSTARD TART, AUTUMN SPICED ICE CREAM

CHEESE FROM BUCHANAN'S

3 COURSE MENU £115

A discretionary service charge of 15 % will be added to your bill. Prices are inclusive of VAT. Please inform our team if you have any allergies we need to be aware of. Brown's Hotel supports local suppliers and British Farmers to celebrate the wealth and diversity of British produce. We also ensure, where possible, to use sustainable, quality ingredients throughout our menus.