



THANKSGIVING DINNER MENU

STARTER

ROASTED SQUASH CREAM SOUP

or

BALSAMIC GLAZED CRISPY BRUSSELS SPROUTS

MAIN

RICOTTA AND PUMPKIN GNOCCHI

with sage and parmesan

or

STUFFED TURKEY ROLL

with mashed potatoes, green beans, cranberry and hazelnut stuffing, warm milk buns and glazed carrots

or

ROASTED SALMON

with autumn vegetables, and creamy white wine sauce

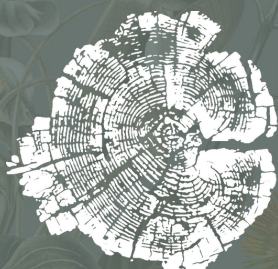
DESSERT

PUMPKIN TARTELETTE

with whipped spiced mascarpone and pepita crumble



Includes your choice of a glass of Prosecco or a non-alcoholic sparkling beverage



CEDAR
ROOM