



THANKSGIVING BRUNCH  
IN KASPAR'S  
SUNDAY 1 DECEMBER  
£95 PER PERSON

STARTERS BAR COUNTER

**Native Oyster**

Shucked A La Minute With Tabasco/Shallots Vinegar

**Scottish Scallop**

Japanese Pumpkin | Soya Dressing

**Lobster**

Brittany Lobster Medallion | Squid Ink Mayonnaise | Parsnip Crisps

**Chunky Roasted Pumpkin Salad (v)**

Olives | Oven Dry Tomato | Sesame Seed

**Crayfish Salad Creole Style**

Crayfish | Baby Gem | Red Mullet Scales | Chilli Dressing

**Sushi & Sashimi**

Pickled Ginger | Wasabi | Soy Sauce

WARM STARTERS

Plated From The Kitchen

**Pumpkin Benedict (v)**

Cumin Hollandaise | Chilli Brioche

Or

**Egg Benedict**

Turkey Ham | Hollandaise

SOUPS (V)

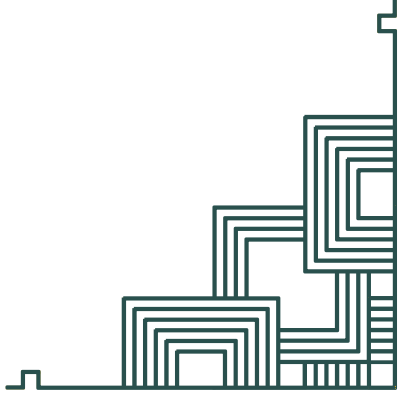
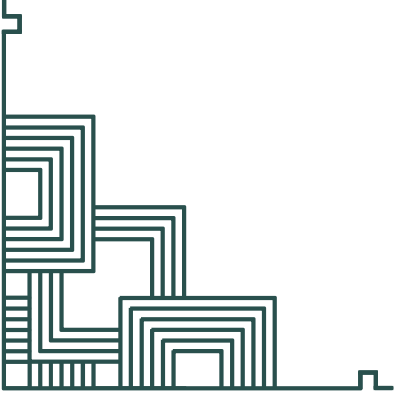
**Jerusalem Artichoke**

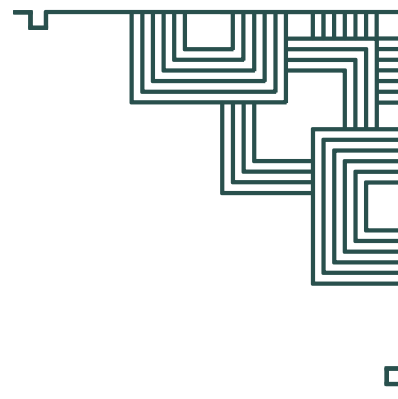
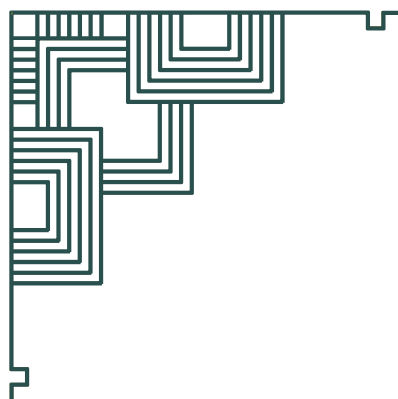
Winter Truffle | Tomato

Or

**Pumpkin Soup (v)**

Courgette | Pumpkin Seed Oil





## MAINS

### **Turkey**

Chestnut & Sage Stuffing | Cranberries | Potatoes | Gravy  
Sprouts | Traditional Accompaniments

Or

### **Black Angus Striploin**

Seasonal Vegetables | Truffle Sauce

Or

### **Scottish Salmon**

Smoked Cabbage | Potato | Lemon And Chives Beurre Blanc

Or

### **Grilled Dover Sole**

Capers & Shrimp Sauce

Or

### **Grilled Baby Leeks (v)**

Poached Organic Eggs | Sage Cream Sauce

Or

### **Elbow Pasta (v)**

Perigord Truffle | Confit Pumpkin

### **Chef's Selection Of Artisan Cheese**

British Cheese | Warm Bread | Condiments

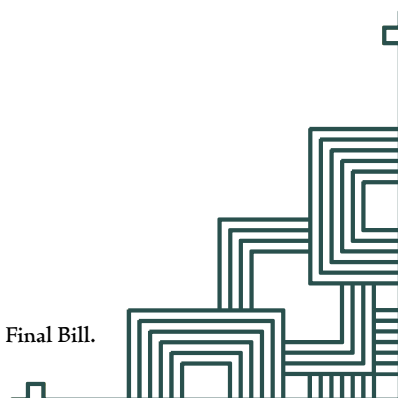
## DESSERTS

### **Selection Of Petits Desserts From Our Dessert Trolley**

Created By Our Award Winning Pastry Team

### **Bonbons & Tea**

A Selection Of Our Renowned Chocolate Bonbons Paired With Jing Tea



A Suggested Discretionary Service Charge Of 12.5% Will Be Added To Your Final Bill.

All Prices Are Exclusive Of Drinks Unless Otherwise Stated.

All Prices Include VAT.