

THANKSGIVING



THANKSGIVING AT DOVETALE

An expertly curated wine pairing, selected by our Michelin-starred Wine Director, Tara Ozols is available for £100/pp, pre-order required.

£110/adult, £45/child

TO START

Roast pumpkin soup, orange-soaked cranberries,
candied pecans & brown butter

Warm glazed cornbread & whipped maple butter

Grilled bacon wrapped prunes skewer with Minus 8 vinegar glaze

FOR THE TABLE

Roast bronze turkey & sweetcorn stuffing

SIDES TO SHARE

Creamed mash potatoes

Green bean casserole

Roast sweet potatoes, rosemary & cornbread crumbs

Cranberry & orange jam

Gravy

TO FINISH FOR THE TABLE

Tablesides apple pie with pecan pie ice cream

To note, starters are individually plated, while the mains and desserts are to share for the table.

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.



PLANT-BASED THANKSGIVING AT DOVETALE

An expertly curated wine pairing, selected by our Michelin-starred Wine Director, Tara Ozols is available for £100/pp, pre-order required.

£110/adult, £45/child

TO START

Roast pumpkin soup, orange-soaked cranberries & pecan

Poached prune & cinnamon skewer

Warm glazed cornbread & Oil of Life

FOR THE TABLE

Nut roast

SIDES TO SHARE

Creamed mash potatoes

Green bean casserole

Roast sweet potatoes, rosemary & cornbread crumbs

Cranberry & orange jam

Gravy

TO FINISH FOR THE TABLE

Pumpkin cake

To note, starters are individually plated, while the mains and desserts are to share for the table.

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.

