

CAFÉ ROYAL GRILL

ESTD. 1865

THANKSGIVING CELEBRATION

26TH NOVEMBER 2026

Three Courses £85

Enhance your experience with a glass of Blackdown Ridge Classic Cuvée 2018, Brut, West Sussex, UK £18

STARTERS

Pumpkin Soup

With Maple Chantilly and Toasted Pumpkin Seeds (v)

Crispy Crab Cakes

With Sauce Ravigote

Orkney Scallops with Creamed Sweetcorn

Crispy Sage and Pine Nuts

MAINS

Butter Roast Herb-fed Bronze Turkey

With Chestnut Stuffing and Sweet Potato

Fillets of Lemon Sole

With Brown Butter, Cauliflower and Capers

Winter Squash and Chestnut Pie

With Kale Hearts and a Madeira Velouté (v)

DESSERTS

Pumpkin Pie

With Crème Fraiche and Sugared Seeds

Pecan Tart

With Bourbon Vanilla Ice Cream

Bananas Foster

With Rum 'n' Raisin Ice Cream

Scan for allergen and dietary information



(vg) Vegan (v) Vegetarian

Hotel Café Royal is committed to using fresh and locally sourced ingredients to limit the impact on the environment by supporting local farmers and suppliers. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. All prices are inclusive of VAT charged at the current rate. Hotel Café Royal makes every effort to comply with dietary requirements of all our guests.