

# 108 BRASSERIE

## THANKSGIVING MENU

£65 per person

### AMUSE BOUCHE

Butternut squash & beef short rib arancini  
*Smoked Monterey jack cheddar*

### STARTER

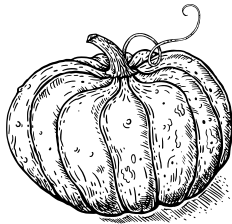
Baltimore style crab cakes  
*Chicory & avocado salad with creole remoulade sauce*

Honey roasted fig & goat cheese tart  
*Rocket & spiced pecans*

### MAIN

Bronze turkey  
*Stove top stuffing, green bean & mushroom cassoulet,  
sweet potato mash, creamed corn, roast potatoes & cranberry relish*

Sweet potato & mushroom wellington  
*Sage & cranberries served with Thanksgiving trimmings*



# 108 BRASSERIE

## DESSERT

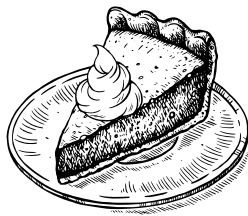
*Step into our wondrous pie room and indulge  
in one of our homemade American pies:*

Pumpkin pie, *chocolate shortcrust pastry*  
Mississippi mud pie, *toasted marshmallow*  
Pecan pie  
Key lime pie  
Banoffee pie

All served with your choice of ice cream & toppings  
*Including marshmallows, M&M's & Hershey's Kisses*

## SOMETHING EXTRA

Fried mac & cheese bites, *Cajun tomato sauce* £9



V Vegetarian | VE Vegan | V/VE Vegan upon request

108 Brasserie has partnered with several charities in the local neighbourhood, including The Greenhouse Centre and FoodCycle. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our products from local and sustainable sources.