

# 108 BRASSERIE

## THANKSGIVING MENU

*£75 per person*

### AMUSE BOUCHE

Spiced Maine lobster roll  
*chives & lemon*

### STARTER

Baltimore style crab cakes  
*chicory & avocado salad, creole remoulade sauce*

Roasted pumpkin & charred corn salad  
*crispy kale, pomegranate, feta, cilantro yogurt dressing,  
homemade cornbread*

### MAIN

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

Sweet potato & mushroom wellington,  
*sage, cranberries, Thanksgiving trimmings*



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## DESSERT

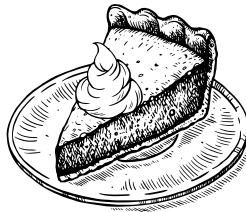
*Step into our wondrous pie room and indulge  
in one of our homemade American pies:*

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 & Hersey 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.