

MARLE

THANKSGIVING 2026 SAMPLE MENU

TO START

HOUSEMADE CORNBREAD WITH GUERNSEY BUTTER
ROASTED SQUASH WITH LENTILS, HOUSEMADE RICOTTA,
PUMPKIN SEEDS AND WALNUTS

TO FOLLOW

SLOW ROASTED NORFOLK BRONZE TURKEY
CRANBERRY AND ORANGE SAUCE
TURKEY GRAVY

TO ACCOMPANY

ROASTED HOME FARM CARROTS AND PARSNIPS
WITH GUERNSEY BUTTER AND SEA SALT
CAVOLO NERO WITH GARLIC, LEMON AND CHILLI
GRATIN OF SWEET POTATO WITH RED CABBAGE
SOURDOUGH BREAD SAUCE WITH CLOVES AND FRESH BAY

TO FINISH

PERSIMMON PUDDING WITH CASSIA BARK ICE CREAM
MIYAGAWA SATSUMA PATE DE FRUITS

£120

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL
ALL PRICES ARE INCLUSIVE OF VAT AT THE CURRENT RATE
IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE TALK TO YOUR
WAITER WHO WILL BE HAPPY TO HELP