

MARINA

G R I L L



THANKSGIVING MENU

788 per person

STARTER

Black Angus steak tartare
potato crisps

House chopped salad
chickpeas, chorizo and Gruyere cheese

Baked scallops
Old Bay butter and herb crumb

Smoked salmon
pickled beetroot, fennel and horseradish

SOUP

Pumpkin velouté
spiced pepitas, herb cream

MAIN

Roasted turkey
sage stuffing, giblet gravy and cranberry sauce

or

Slow roasted USDA prime rib
veal jus, horseradish cream

SERVED WITH

BBQ creamed corn with chipotle butter
Crispy Brussel sprouts with smoked bacon
Sautéed green beans with toasted almond
Roasted potatoes with sour cream and chive
Corn bread with maple butter

DESSERT

Pumpkin Basque cheesecake
bourbon caramel, chantilly cream

INCLUDES TEA OR COFFEE

Please share your allergies and dietary requirements if any with our team

MARINA
GRILL
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THANKSGIVING KIDS MENU

298

*(For ages 12 years and below)*

STARTER

**House chopped salad**  
*chickpeas, chorizo and Gruyere cheese*

or

**Pumpkin velouté**  
*spiced pepitas, herb cream*

MAIN

**Roasted turkey**  
*cranberry sauce, gravy*

or

**Honey glazed ham**  
*grain mustard, baked apple*

SERVED WITH

*BBQ creamed corn with chipotle butter*  
*Crispy Brussel sprouts with smoked bacon*  
*Sautéed green beans with toasted almond*  
*Roasted potatoes with sour cream and chive*  
*Corn bread with maple butter*

DESSERT

**Pumpkin basque cheesecake**  
*caramel, chantilly cream*

*Please share your allergies and dietary requirements if any with our team*