



International Private Chef

Thanks Giving Menu

Entree

Herb and citrus glazed roasted turkey with roasted turkey gravy

Roasted butternut squash risotto with deep fried sage V

Sides

Rosemary port cranberry sauce

Sorghum glazed sweet potatoes

Browned butter mashed potatoes

Green Bean casserole With fried shallots

Slow cooker creamed corn

Honey maple roasted carrots

Roasted Brussels sprouts & squash with dried cranberries and dijon vinaigrette

Wilted kale And spinach with toasted hazelnuts

Traditional cob salad

(Greens, tomato, boiled, grilled or roasted chicken breast, hard-boiled egg, avocado, chives, Roquefort cheese, and red-wine vinaigrette)

Deserts

Old-fashioned pecan pie

Pumpkin pie with maple whipped cream & pumpkin-seed brittle

Fresh fruit platter

Double-crust spiced apple pie with custard

Private | Events | Hospitality

M: +44 (0) 7342 381 835 E: Info@ChefAndyB.com
Instagram: @Chef_Andy_B Website: www.ChefAndyB.com