

SMOKE AND BARREL

Thanks Giving

STARTERS SHARING

Roasted Pumpkin Salad

Spiced humus, shaved brussel sprouts, dried cranberry

Seafood medley

Dressed shrimp, smoked salmon, squid, Marie Rose Sauce

MAINS SHARING

Norfolk Bronze Turkey - Confit leg, smoked breast, Cranberry sauce

Seared Sea Bass - Lemon cream sauce

Smoked Vegetable Cassoulet - Kale, carrots, cauliflower, white beans

SIDES

Grandmas Stuffing, Cranberry Sauce, Brussels & Ponzu, Mash Potatoes

DESSERTS TO SHARE

Pumpkin Pie Just like Mom makes

Salted caramel Cobbler- Granny Smiths, bourbon, cream

\$488

ASK THE TEAM
ABOUT
OUR
FREE-FLOW

2/F WYNDHAM MAN · 10N N^S 32 WYNDHAM ST. HK

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