



Thanksgiving with a touch of French charm!

Whether it's a traditional Thanksgiving or a relaxed Friendsgiving, join us for a meal that celebrates generosity, warmth, and appreciation for the sharing of a meal. The experience includes the old tradition of *faire chabrot*, a grateful toast to abundance and reflection as we head to the end of the year.

🍁 THU 27 Nov: 7PM 🍁

FRI 28 Nov: 12PM

SAT 29 Nov: 11AM &

SUN 30 Nov: 1.30PM

\$98++ PER PERSON
FREE-FLOW THANKSGIVING TROLLEY
\$39.50++ KIDS UNDER 12 YRS

BOOK NOW AT
WWW.SUMMERHILL.SG



THE THANKSGIVING TROLLEY ROLLS UP WITH A SERIES OF FRENCH-INSPIRED DISHES THAT CELEBRATE THE AUTUMN HARVEST. BEGIN WITH A FULL ROUND OF THE MENU, THEN ENJOY AS MANY REPEATS OF YOUR FAVOURITES AS YOU LIKE!

CREAM OF PUMPKIN SOUP

*Artisanal walnut oil, duck fat
croutons*

MARINATED BEETS W/ GOAT'S CHEESE

Pumpkin Seeds, Olive Oil

CLAM MOUCLADE

Spices, cream, lime

COTRIADE

*Fish stew from Brittany. Halibut,
leeks, white wine, cream, fish stock,
dill*

MASHED POTATOES

Cream, butter

BRAISED CABBAGE W/ DUCK FAT GRANOLA

Juniper, apple, toasted almond, oats

FOIE GRAS, SAGE & MUSHROOM STUFFING

HERB BUTTER-ROASTED TURKEY

Housemade gravy, cranberry sauce

PETIT SALÉ WITH LENTILS

Smoked pork belly, Puy lentil stew

VENISON PIE

*Braised venison, red wine,
mushrooms, onions*

GRAPE HARVEST CAKE OLIVE OIL

HOMEMADE PUMPKIN PIE

THE SNOW CONE BAR

*With fall-inspired syrups
& toppings!*