



Thanksgiving Celebration

The Service at 1921 House

5-Course set dinner

THB 1,790++ per person

6:00 pm – 10:00 pm

I

Amuse-bouche

Smoked salmon rillettes

Served with toasted brioche, dill cream, and pickled shallots

Citrus salad with fennel and mint

Pomelo, tangerine, fennel, cucumber, radicchio, pine nut and mint with Orange & ginger vinaigrette

II

Appetisers

Autumn quinoa salad

Tri-color quinoa, roasted pumpkin, sundried tomato, pumpkin seed, rocket and Lemon & maple vinaigrette

or

Glazed Than Khun chicken with cranberry BBQ sauce

Deep fried marinated chicken and glazed with cranberry barbecue sauce.

III

Soup

Roasted butternut soup

Creamy soup topped with sage oil and crispy pancetta crumble

IV

Mains

Roasted turkey with herb butter & gravy

Whole carved turkey roasted with rosemary, thyme, and garlic, served with traditional gravy and cranberry-orange sauce.

or

Honey glazed ham with clove & brown sugar glaze

Roast pineapple grain mustard jus and wild honey clove & brown sugar glaze

or



Beef Wellington with cranberry demi-glace

Classic beef fillet wrapped in mushroom duxelles and puff pastry served with cranberry port wine reduction.

Sides

Sweet potato gratin with marshmallow topping
Buttered green beans with almonds & lemon zest
Porcini & truffle mashed potatoes
Grilled baby carrots, truffle honey, rosemary
Charred asparagus, burnt butter hollandaise

V

Dessert

Autumn pumpkin cheesecake

Pumpkin cheesecake with ginger crust and speculoos gelato
or

Bourbon Pecan S'mores Parfait

Bourbon chocolate mousse with graham crumble, pecan praline, Toasted marshmallow cream layer, caramel shards and gold dusted chocolate curl

(Please select one appetiser, one main, one side and one dessert)