



EDMUNDS

Christmas Dinner

Available Wednesday & Thursday Evenings
30/11/22 - 14/12/22
£28 per head

To Begin

Duck salad, crispy leg, smoked breast, frisee, charred plums, pickled carrot, orange & thyme dressing

Smoked Scottish salmon mousse, roe, dill, crème fraiche, thyme crackers

Spiced parsnip soup, potato crisp, toasted almonds, curry oil (v)(vg)

Chicken liver parfait, port & cranberry jelly, hazelnuts, brioche croutons

Main Course

Norfolk Turkey breast, apple sage & chestnut stuffing, pig n' blankets

Wild mushroom vol au vent, roasted squash, truffled goats' cheese, buttered kale (v)(vg)

Braised beef shin, caramelised celeriac & apple puree, roasted silver skin onions, crispy shallots, port jus

Coley, leek, king oyster mushroom, deep fried cockles, shellfish & tarragon beurre blanc

All served with garlic & rosemary roasted potatoes, honey roasted parsnips, orange & thyme glazed carrots, Brussel sprouts, garlic & chestnut butter (n)

Desserts

Clementine posset, cranberry compote, stem ginger & cinnamon tuille (n)(v)

Christmas pudding with brandy sauce (n)

Dark chocolate palet d'or, aerated white chocolate, mint (n)(gf)

A selection of local cheese's, chutney, celery, grapes, thyme crackers (+ £2)

Finished with coffee, mince pies & petits four

To avoid disappointment Please state any dietary requirements when making your reservation, our team are happy to alter dishes to suit your needs.

(n) contains nuts (gf) gluten free (v) vegetarian (vg) vegan