



EDMUNDS

Christmas lunch

A v a i l a b l e T u e s d a y - F r i d a y l u n c h
2 9 / 1 1 / 2 2 - 1 4 / 1 2 / 2 2
£ 2 5 p e r h e a d

To Begin

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

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

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)

Finished with coffee, mince pies

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