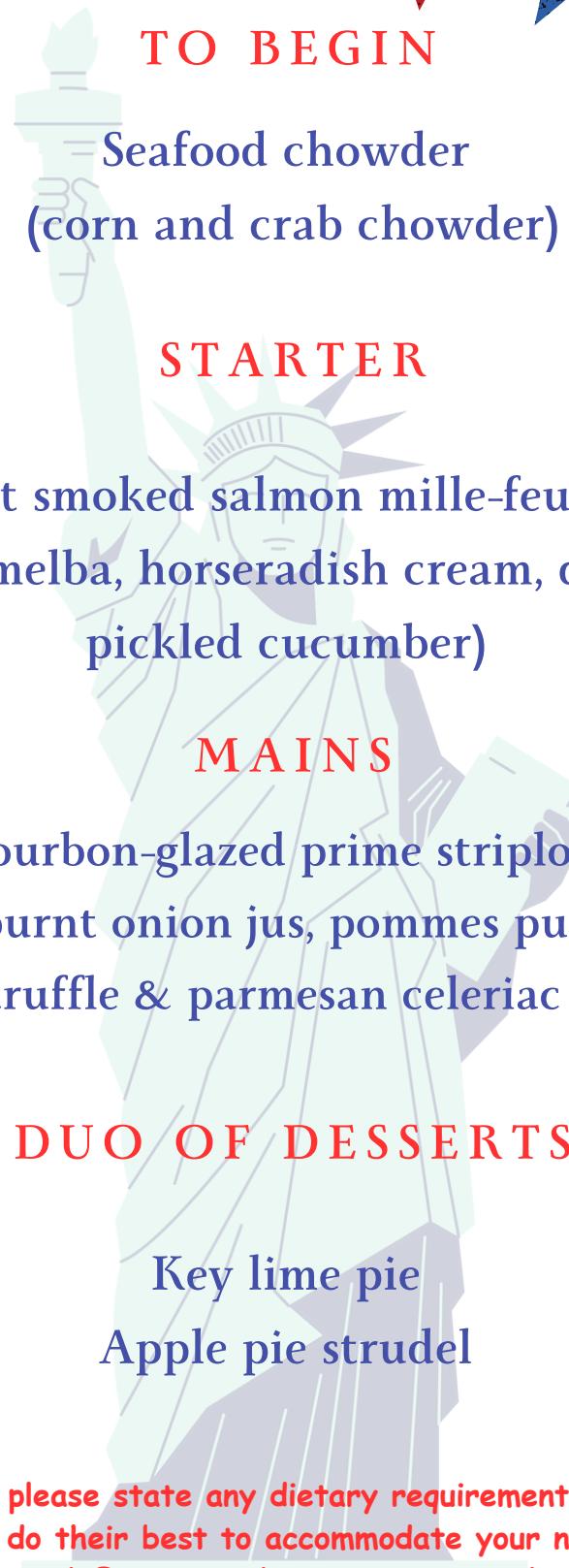




Flavours of U.S.A.

TO BEGIN



Seafood chowder
(corn and crab chowder)

STARTER

Hot smoked salmon mille-feuille
(Crisp rye bread, melba, horseradish cream, dill oil, compressed pickled cucumber)

MAINS

Bourbon-glazed prime striploin
(Maple carrots, burnt onion jus, pommes puree, roasted beets, and truffle & parmesan celeriac fries)

DUO OF DESSERTS

Key lime pie
Apple pie strudel

To avoid disappointment, please state any dietary requirements while booking, our chefs will do their best to accommodate your needs.

For reservation email edmunds@easterneducationgroup.ac.uk or telephone 01284716259