
EDMUND'S

◀ DINING IN BURY ST EDMUND'S ▶

FINE DINING AND TRAINING EXCELLENCE
IN BURY ST EDMUND'S

Fruits de mer

£40 per person

Includes a choice of welcome drink: Choice of soft drink, a glass of house wine (175ml), cocktail/mocktail of the night or a pint of beer.

Sharing Platter

Selection of Shellfish served w/ Sauce Mignonette, Garlic & saffron Mayonnaise, Sourdough flatbread w/ burnt chilli & mussel butter

Mains

Plaice

Salsify, tenderstem broccoli, hazelnut, parmesan, parsley sauce

Salmon (gf)

Saffron pomme cocotte, broad bean, chorizo, mallard moat quail egg, hollandaise

Haddock

Smoked haddock & mustard seed croquette, curried parsnip velouté, golden raisins, coriander

Duo of desserts

Poached rhubarb trifle (n)

Orange custard, parkin, almond cream

Chocolate delice

Vanilla poached pear, yoghurt sorbet

To avoid disappointment please state any dietary requirements when making your booking, our chefs are happy to alter or change dishes to suit your needs.

(N) contains nuts (GF) gluten free (V) vegetarian (VG) vegan
