



# EDMUNDS

## Christmas Dinner Menu

Available Wednesday and Thursday dinner 6:00 pm - 7:15pm

27/11/26 - 10/12/26 £40 per head

Includes a choice of welcome drink: soft drink, a glass of mulled wine, a glass of wine (175ml), a Christmas cocktail or a pint of beer



### STARTERS



Pumpkin velouté and pumpkin seed pesto (VE) (GF)

Soused mackerel, smoked mackerel rilette, farmhouse melba with dill emulsion

Chicken liver parfait, house pickles, fig chutney with soda bread



### MAIN COURSE



Norfolk turkey breast, Edmund's apricot and thyme stuffing, pigs in blankets with gravy

Braised beef, roast celeriac, caramelised shallots and Bourguignon sauce

Chestnut mushroom and celeriac pithivier wild mushroom and roast garlic sauce, sage and onion stuffing (VE)

Pan-roasted Cod, crushed Jerusalem artichokes, braised chicory, nori and keta butter sauce (GF)

All served with garlic & rosemary roast potatoes, honey glazed parsnips, orange & rosemary braised carrots, Brussels sprouts with herb butter.



### DESSERTS



Chocolate marquise, whipped salted caramel, hazelnut & cocoa nib tuile

Glazed passionfruit and almond tart, orange crème fraîche ice cream

Edmunds Christmas pudding with brandy sauce

Cheddar and Stilton, port jelly and thyme cracker

(N) CONTAINS NUTS (GF) GLUTEN FREE (V) VEGETARIAN (VE) VEGAN



 Finished with freshly brewed tea, coffee, mince pies & petits fours 