



EDMUNDS

Christmas Lunch Menu

27/11/26 - 16/12/26 £35 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, caramelised shallots and Bourguignon sauce

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

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

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

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

