EDMUNDS

DINING IN BURY ST EDMUNDS

FINE DINING AND TRAINING EXCELLENCE
IN BURY ST EDMUNDS

FRUIT DE MER

MENU

THURSDAY 13TH MAY 2027

£40 PP

Sharing platter

A selection of shellfish served with sauce mignonette and aioli

Sourdough flatbread with a burnt chilli and mussel butter

Main course

Seabass herb dumplings, clams and vermouth

Cod, leek, cep and pancetta crumb

Salmon, saffron pommes cocotte, chorizo hollandaise and crispy quails egg

Desserts

Lemon Tart, raspberries, crème fraiche

Pistachio and strawberry Île flottante

Chocolate and hazelnut fondant and miso caramel ice cream

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

FOR RESERVATION

BOOK ONLINE OR EMAIL

edmunds@easterneducationgroup.ac.uk