



EDMUNDS

Christmas lunch Menu

Available Tuesday-Friday lunch

29/11/23 - 14/12/23

£28per head

TO BEGIN

Spiced butternut velouté, goat's cheese & truffle croquette,
crispy sage (v) (gf) (vg option available)

Pork and mushroom terrine, dill pickles, honey & oat soda bread
Cured Scottish salmon, salt-baked beetroot, dill emulsion, crispy capers,
black treacle & caraway bread

MAIN COURSE

Norfolk turkey breast, apple sage & chestnut stuffing,
pigs in blankets, gravy

Braised beef shin, caramelised celeriac & apple puree, roasted silver skin
onions, crispy shallots, port jus (gf)

Celeriac & leek Wellington, wild mushroom & roasted garlic fricassee,
vegetarian jus (vg)

All served with garlic & rosemary roasted potatoes, honey-roasted parsnips,
orange & thyme glazed carrots,
Brussel sprouts, lardons, garlic & chestnut butter

DESSERTS

Christmas pudding with brandy sauce (n)

Chocolate & orange delice, salted caramel ice cream, malt tuille (gf)

Spiced vanilla panna cotta, cranberry, ginger bread crumb (gf)

Finished, with teas, coffee & mince pies

(n) contains nuts (gf) gluten-free (v) vegetarian (vg) vegan



EDMUNDS

Christmas Dinner Menu

Available Wednesday & Thursday Evenings

30/11/23 -14/12/23 £33per head

TO BEGIN

Freshly baked bread, whipped butter

Spiced butternut velouté, goat's cheese & truffle croquette,
crispy sage (v) (gf) (vg option available)

Pork and mushroom terrine, dill pickles, honey & oat soda bread

Cured Scottish salmon, salt-baked beetroot, dill emulsion, crispy
capers, black treacle & caraway bread

MAIN COURSE

Norfolk turkey breast, apple sage & chestnut stuffing, pigs in blankets,
gravy

Braised beef shin, caramelised celeriac & apple puree, roasted silver skin
onions, crispy shallots, port jus (gf)

Celeriac & leek wellington, wild mushroom & roasted garlic fricassee,
vegetarian Jus (vg)

Pan-roasted cod, braised baby leeks, wild mushroom, Jerusalem
artichoke, red wine sauce (gf)

All served with garlic & rosemary roasted potatoes, honey-roasted
parsnips, orange & thyme glazed carrots,
Brussel sprouts, lardons, garlic & chestnut butter

DESSERTS

Christmas pudding with brandy sauce (n)

Chocolate & orange delice, salted caramel ice cream, malt tuille (gf)

Spiced vanilla panna cotta, cranberry, ginger bread crumb (gf)

A selection of local cheeses, chutney, celery, grapes, thyme crackers (+£2)

Finished with tea, coffee, mince pies & petit four

(n) contains nuts (gf) gluten free (v) vegetarian (vg) vegan