

edie's kitchen

christmas menu

starters

Roasted pumpkin soup, hazelnut oil, gruyere croutes (V) (GFO) (N)

Cornish crab cake, saffron & tomato risotto, shellfish sauce (SF)

Chicken liver parfait, red onion jam, cornichon, parsley salad, brioche (GLO)

Twice baked smoked applewood souffle, curried cream leeks (V)

mains

Roasted turkey parcel, pistachio and cranberry stuffing, dauphinoise potatoes, braised red cabbage, red wine jus (N)

Pan fried hake, Lyonnaise potatoes, celeriac puree, samphire, red wine sauce (GF)

Camembert, fig, red onion & walnut tart, warm balsamic potato salad, fine green beans (V) (N)

Boeuf bourguignon, horseradish mash, wilted kale (GF)

desserts

Dark chocolate brownie, marshmallow fluff, honeycomb, peanut butter ice cream (N) (V)

Sticky toffee pudding, salted caramel sauce, clotted cream (V)

Passion fruit & blueberry parfait, crispy meringue, vanilla fairy floss (V) (GFO)

Mandarin meringue posset, fennel seed biscotti (V)

£20.95x2 / £24.95x3

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shell fish (N) nuts

Please note, a discretionary 10% service charge will be added to tables of 8 or more