

edie's
kitchen

Christmas Menu

will be available from Wednesday 1st December

Enjoy amazing food and a very warm welcome this Festive season!

STARTERS

- Parsnip & honey soup, creme fraiche, cheddar & apple toast (GFO)(V)
- Ham hock terrine, piccalilli vegetables, gribiche, sourdough toast (GFO)
- Woodland mushroom & truffle arancini, confit garlic mayo (V)
- Beetroot & liquorice cured Cornish trout, kohlrabi & fennel slaw, lavosh (GFO)

MAINS

- Roast turkey parcel, cranberry & orange stuffing, dauphinoise potatoes, braised red cabbage, fine green beans (GF)
- Hake, Lyonnaise potatoes, celeriac puree, samphire, red wine sauce (GF)
- Camembert, fig, red onion & walnut tart, warm potato salad, fine green beans(V)(N)
- Pork collar, creamy mash, savoy cabbage, pancetta, apple chutney (GF)

DESSERTS

- Toffee apple & mincemeat custard tart, crumble, vanilla ice cream (V)(N)
- Dark chocolate & Kirsch cherry delice, coconut ice cream, shaved coconut (V)(N)
- Ginger sponge, muscovado & spiced rum caramel, clotted cream (V)
- Spiced orange crème brulée, Cornish fairings (V) (GFO)

2 courses £24.95 3 courses £29.95

£24.95 2 course/£29.95 3 course

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

Now taking bookings!

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