

# EDMUNDS

## *Festive Dinner Menu*

Wed/Thurs Evenings Nov 27th- 12th December 2024 - £35pp

### *To Begin*

Spiced butternut and sweet potato velouté, goat's cheese bon bon,  
crispy sage (v) (gf) (vg)

Farmhouse terrine, dill pickles, honey & oat soda bread

Duo of salmon, smoked salmon, poached salmon rillettes, beetroot, dill  
emulsion, capers, lemon

### *Main Course*

Norfolk turkey breast, sage & onion stuffing, pigs in blankets, gravy

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

Celeriac pithivier, wild mushroom & roasted garlic fricassee,

Pan-roasted hake, charred baby leeks, Jerusalem artichoke, mussel cream (gf)

All served with garlic & rosemary roasted potatoes, honey-roasted parsnips,  
orange & thyme glazed carrots, Brussels sprouts with a herb butter

### *Desserts*

Christmas pudding with brandy sauce (n)

Chocolate mousse cake, vanilla ice cream, malt tuile (gf)

Spiced vanilla panna cotta, cranberry, gingerbread crumb (gf)

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

### *Finished with*

Finished with tea, coffee, mince pies & petit fours

# EDMUNDS

## *Festive lunch Menu*

Tuesday - Friday lunch : Nov 26th - 14th December 2024 - £30pp

### *To Begin*

Spiced butternut and sweet potato velouté, goat's cheese bon bon,  
crispy sage (v) (gf) (vg)

Farmhouse terrine, dill pickles, honey & oat soda bread

Duo of salmon, smoked salmon, poached salmon rillettes, beetroot, dill  
emulsion, capers, lemon

### *Main Course*

Norfolk turkey breast, sage & onion stuffing, pigs in blankets, gravy  
Braised beef shin, caramelised celeriac & apple puree, roasted silver  
skin onions, crispy shallots, port jus (gf)

Celeriac pithivier, wild mushroom & roasted garlic fricassee

All served with garlic & rosemary roasted potatoes, honey-roasted  
parsnips, orange & thyme glazed carrots, Brussels sprouts with a herb  
butter

### *Desserts*

Christmas pudding with brandy sauce (n)

Chocolate mousse cake, vanilla ice cream, malt tuile (gf)

Spiced vanilla panna cotta, cranberry, gingerbread crumb (gf)

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

### *Finished with*

Finished with tea, coffee & mince pies