



educatedflea

R E S T A U R A N T

XMAS LUNCH MENU

3 courses, coffee, cracker and service £25

STARTERS

Roast pumpkin & sweet potato soup, Thai red coconut cream & crispy chilli peas (v)

Indonesian turkey satay skewers with almond dip

Blackened salmon terrine with pickled sweet corn, avocado and corn chips

Baked falafel tater tots pickled carrot hummus and crispy halloumi (v)

MAINS

Spicy soy roast chicken mini fillets with stir fried winter veg, rice noodles, soy & shaoxing wine glaze

Pan fried pork loin, apple bread sauce, pulled rib hash, crackling and gravy

Grilled hake with chorizo & puy lentils, buttered spinach and paprika yoghurt

BBQ mushrooms, grilled spinach polenta, blue cheese cream, carrot & beetroot crisps, charred corn

All mains served with bowls of roast potatoes & buttered veg for the table

DESSERTS

Tangerine mousse with lemongrass & chilli tuille

Tira-mess-u – coconut & chocolate cream, coffee syrup, ginger nuts, meringue, kahlua icecream

Armagnac sticky christmas pudding with brandy chantilly cream

Selection of Iain Mellis Cheese, wheat wafers, chutney & grapes

All dishes naturally gluten free or can be adjusted to suit (unless stated **not GF)*

This menu may be subject to seasonal and supplier changes at short notice

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