



educatedflea

R E S T A U R A N T

XMAS DINNER MENU

3 courses, coffee, cracker and service £30

STARTERS

Thai red curry, carrot & sweet potato soup, crispy chilli peas, artisan sourdough* & butter (v)

3B terrine - turkey leg, confit duck & chicken liver with cranberry & orange chutney
Buckfast cured salmon with citrus puree, hazelnuts, blackberries & crispy sage
Spicy tempeh salad with chickpeas, kale, carrots & sesame seeds, tahini, lime & ginger dressing.

MAINS

Chicken supreme stuffed with sunblushed tomatoes & goats cheese on a squash risotto with sage, kale & toasted pumpkin seeds

Confit duck leg, aubergine, black olive & tomato caponata, pesto mash, pinenuts & parmesan

Market fish on coconut rice, mixed julienne peppers, dhal puree
Spinach polenta fries with pickled, roasted & salt baked beetroots, shallot, rosemary & Madeira jam, blue cheese, pickled sweetcorn & walnuts (v)

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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