



educatedflea

R E S T A U R A N T

XMAS LUNCH MENU

3 courses, coffee, cracker and service £25

STARTERS

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

Turkey satay skewers with almond dip

Blackened salmon terrine with pickled sweet corn, avocado & yoghurt puree

Falafel tater tots, pickled carrot hummus and crispy halloumi (v)

MAINS

Chicken fillets on a squash risotto with sage, kale & toasted pumpkin seeds

Pan fried pork loin, pulled rib hash, red cabbage, crackling, toffee apple gravy

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

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