



educatedflea

R E S T A U R A N T

XMAS DINNER MENU

3 courses, coffee, cracker and service £30

STARTERS

Sweetcorn, coconut & chilli soup, artisan sourdough (vegan) & butter (v)
Smoked fishcake, poached egg, Applesmoked cheddar sauce
Sweet & sour aubergine and spicy pear salad, vegan cream
cheese, mini poppadum (vegan)
Pulled ox cheek fritters, mint hollandaise, crispy capers, pomegranate

MAINS

Chicken supreme stuffed with brie, spiced cranberries, crispy pancetta, smoked chestnut velouté, bubble & squeak, sage greens
Confit duck leg, duck fat potatoes, warm kimchi style cabbage starfruit, spiced jus
Grilled cod fillet, mussels & crayfish, warm lentil salad, apple batons, red cabbage puree, dill butter sauce
Winter root veg open ravioli, wilted kale, vegetable gravy, toasted almonds & pumpkin seeds (vegan)

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

DESSERTS

Warm chocolate orange cake, chocolate sauce, orange & ginger sorbet, Terry's chocolate orange segment
Pavlova, mulled wine fruits, coconut cream (vegan)
Selection of George Mewes cheeses, chutney, grapes, wheat wafers*
Rocky road with peanut butter & strawberry jam ice cream

*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