



educatedflea

R E S T A U R A N T

XMAS LUNCH MENU

3 courses, coffee, cracker and service £25

STARTERS

Spicy sweetcorn & coconut soup, crispy sprout leaves, sourdough* (vegan)
Smoked salmon, cream cheese, pickled celeriac, parsnip crisps, seaweed, dill
Confit duck leg, rocket & tangerine salad, sweet & sour dressing
Soy & chilli winter vegetables, pumpkin & almond puree, cream cheese, Nigella
and pumpkin seeds (vegan)

MAINS

Pancetta & chicken ballotine stuffed with brie, spiced cranberries, smoked
chestnut velouté, new potatoes, sage buttered greens
Smoked fish cake, poached egg, spinach, Applesmoked Cheddar sauce
Ox cheek & tail cottage pie, baby onions, peas, creamy
mash & herby crumb topping
Sweet & sour aubergine, jewelled rice, spicy poppadum,
coriander puree (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

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