



# educatedflea

R E S T A U R A N T

## **XMAS DINNER MENU**

**3 courses, coffee and service £40**

### STARTERS

Soup of the day, artisan sourdough\* (vegan) & butter (v)  
Buffalo cauliflower, mixed cabbage slaw, ranch sauce (vegan)  
Confit seatrout, beetroot puree, gribiche, crispy capers  
Pork rilette, gherkins, watercress, wholegrain mustard dressing

### MAINS

Roast chicken supreme, wilted spinach, bacon & baby potatoes, shallot puree, blue cheese jus  
Confit duck leg, baked Braeburn apple, dauphinoise, broccoli, mulled cider gravy  
Smoked haddock, charred leek quinoa, wilted red chard, creamy chive sauce  
Maple roasted heritage carrots, spiced fakorizo, red pepper coulis, crumbled vegan feta, kale, sage (vegan)

***All mains served with roast potatoes & seasonal veg for the table*** (vegan)

### DESSERTS

Warm gingerbread cake, toffee icecream  
Orange & cardamon trifle, orange curd, toasted almonds (vegan)  
Selection of Iain Mellis cheeses, chutney, grapes, wheat wafers\*  
Rocky Road, peanut butter & strawberry jam ice cream

All dishes naturally gluten free / \*indicates GF bread/wafer substitute available on request

This menu may be subject to seasonal and supplier changes at short notice  
Pre-orders are required for parties of 8 or more, at least one week in advance

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