

Christmas Day Menù

£75 pp

Bread Basket (GFOA, V, VGOA)

Olive oil, balsamic vinegar

STARTERS

Southern Style Chicken Wings BBQ sauce, spring onion

Crispy Calamari

Spicy marinara sauce, caramelised lemon

Charred Broccoli Tostadas (V, GF, VGOA)

Avocado mash, beetroot houmous, pumpkin seeds, coriander & lime mayonaise

Vegetable Bon Bon (V)

Rustic tomato & basil sauce

Sea Bass Ceviche (GF)

Citrus dressing, mango, pickled vegetables, micro cress

MAINS

Pan Seared Sea Bass Fillet (GF)

Exotic pearl cous cous, charred tendersteam broccoli, tomato & mango salsa

Roasted Turkey (GF)

Winter vegetables, fondant potato & gravy

Grilled Aubergine Steak (GF, V, VG)

Celeriac & saffron purée, chimichurri sauce, celeriac crisps

Edesia Smashed Burger

Beef patty, onion, pulled beef, lettuce, pickled jalapeño, chilli jam, spicy mayonnaise, paprika fries

Sirloin Steak

10oz, carrot purée, garlic roasted portobello mushroom, slow cooked plum tomato, peppercorn sauce

DESSERTS

Warm Chocolate Brownie (GF, VGOA)

Chocolate sauce, vanilla ice cream

Golden Layered Salted Caramel Cheesecake (V)

Salted caramel sauce, fresh berries

Fine Tatin Pomme (V)

Shortcrust pastry, caramelised apple, pure butter, caramel ice cream

Selection of Homemade Ice Creams (V)

Please ask server for the choice

South American Cheese Selection (V)

Crackers, spicy fruit chutney, walnuts

(V) Vegetarian (VG) Vegan (VGO) Vegan optional (GF) Gluten free (GFO) Gluten-free optional

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary service charge of 12.5% will be added to your bill.