Edesia
Goddess of Food and Feast

£65pp

New Years Eve

MENU

AMUSE BOUCHE

Seared Scallop (GF)
Lobster bisque, aji amarillo, broad beans and roe powder

King Oyster Mushroom Scallops (VG, V, GFOA)
Mushroom velouté, exotic mushrooms, micro cress

STARTERS

Ceviche Citrus Duo with Lime (GF)
Chilli and coriander

Prosciutto Wrapped Figs (GF)
Mint yogurt and balsamic glaze

Watermelon Carpaccio (V, VG, GF)
Lemon juice, feta crumb and pistachio

MAIN COURSES

Grilled Fillet Mignon (GFOA)
Honey glazed baby carrots and parsnip, gratin potato and port wine jus

Cod Moqueca (GFOA)
Coconut & lime risotto

Wellington (V, VG)
Beans, sweet potato, feta, vegetable jus

CHOICE OF DESSERT

Sticky Toffee Pudding (V)
Vanilla ice cream, caramel sauce, icing sugar

Chocolate Hazelnut & Orange Mousse (V, GF)

Tropical Fruit and Citrus Parfait (V, VG, GF)

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

(DF) Dairy free (DFO) Dairy free optional

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.