

EDWINS

Borough

CHRISTMAS FEASTING MENU

ALL DISHES ARE BROUGHT TO THE TABLE AND SHARED AS A FEAST

Amuse bouche

STARTERS

Beetroot, goat's curd, heritage tomatoes & sumac

Juniper & gin-cured salmon

Rabbit & chicken terrine, piccalilli

MAIN COURSES

Whole sea bream, lemongrass & ginger

Venison, kale, shallot puree & juniper sauce

Slow roasted lamb shoulder with lardons & baby onions

Roast potatoes

Brussel sprouts, cream & chestnuts

Braised red cabbage with apple & sultanas

DESSERTS

Apple tarte tatin, vanilla ice cream

Chocolate torte, Chantilly cream

CHEESE

British cheeses, damson jelly & oatcakes

£45 PER HEAD – GROUPS OF 6 TO 38 PEOPLE
SERVED THROUGHOUT NOVEMBER & DECEMBER
BOOKING & DEPOSIT ESSENTIAL. 020 7403 9913