



XMAS DINNER MENU

3 courses, coffee, cracker and service £30

STARTERS

Roast pumpkin and sweet potato soup, Thai red coconut cream & crispy chilli peas (v)

3B terrine - turkey leg, confit duck & chicken liver with cranberry & orange chutney
Buckfast cured salmon with citrus puree, hazelnuts, blackberries & crispy sage
Spicy tempeh salad with chickpeas, kale, carrots & sesame seeds, tahini, lime & ginger dressing.

MAINS

Chicken supreme stuffed with sprouts, chestnuts and apricots, root veg bubble & squeak, apple bread sauce and gravy
Confit duck leg, aubergine, black olive & tomato caponata and pesto mash
Market fish on coconut rice, okra and red pepper fries, dhal puree
Spinach & goats cheese polenta cake topped with roast squash, beets and rosemary braised shallots, honey and Madeira sauce and carrot crisps.

All mains served with bowls of roast potatoes & buttered veg for the table

DESSERTS

Tangerine mousse with lemongrass & chilli tuille
Tira-mess-u – coconut & chocolate cream, coffee syrup, ginger nuts, meringue, kahlua icecream
Armagnac sticky christmas pudding with brandy chantilly cream
Selection of Iain Mellis Cheese, wheat wafers, chutney & grapes

*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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