



XMAS DINNER MENU

3 courses, coffee, cracker and service £30

STARTERS

- Beetroot & ginger soup with feta, toasted sesame seeds, artisan sourdough* & butter (v)
- Braised pork cheek & ham hock bonbon, spiced red apple puree, puffed pork skin
Smoked haddock, mussel, clam & sweetcorn chowder
- Sweet & sour braised tofu, warm shitake & carrot salad, rice paper basket, soy, chilli, sesame & spring onion dressing, peanuts (vegan)

MAINS

- Chicken supreme stuffed with leek & spinach mousse, roast potatoes, sautéed kale, pickled prunes, chestnut mushroom & sherry cream
- Smoked aubergine topped with winter root vegetables sautéed in marmite*, savoy sauce, toasted almond & tarragon oil (vegan)
- Pan fried fillet of seatrout, herby mash, purple cauliflower, pickled cauliflower, caper & citrus butter sauce
- Moroccan braised lamb shank, winter squash puree, mini lamb faggot, feta, dukkah, jus

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

DESSERTS

- Pavlova with mulled wine fruits and coconut cream (vegan)
- Warm chocolate orange cake, chocolate sauce, orange & ginger sorbet, chocolate orange segment
- Selection of George Mewes Cheese, wheat* wafers, chutney & grapes
- Rocky Road – marshmallows, shortbread, turkish delight & chocolate with peanut butter & strawberry jam ice cream

This menu may be subject to seasonal and supplier changes at short notice

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