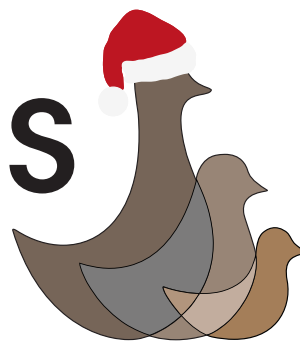


# threebirds

R E S T A U R A N T



## XMAS LUNCH MENU

3 courses, coffee, service £33

### STARTERS

Soup of the day, artisan sourdough\* (vegan) & butter (v)  
Smoked haddock mousse, charred leek, diced potatoes, cheddar crisp  
Haggis croquettes, cranberry chutney  
Herby cornbread, sweetcorn & lime velouté, pickled squash, chillies,  
pumpkin seeds (vegan)

### MAINS

Braised pork shoulder, baked braeburn apple, dauphinoise, broccoli, mulled  
cider gravy  
Roast chicken fillets, wilted spinach, bacon & baby potatoes, shallot  
puree, blue cheese jus  
Buffalo cauliflower, sweet potatoes, mixed cabbage slaw, ranch sauce (vegan)  
Seatrout fillet, warm beetroot & rice salad, vodka & horseradish dressing,  
beetroot puree, gribiche, crispy capers

**All mains served with roast potatoes & seasonal veg for the table** (vegan)

### DESSERTS

Warm gingerbread cake, toffee icecream  
Orange & cardamon trifle, orange curd, toasted almonds (vegan)  
Selection of Iain Mellis cheeses, chutney, grapes, wheat wafers\*  
Rocky Road, peanut butter & strawberry jam ice cream

All dishes naturally gluten free / \*indicates GF bread/wafer substitute available on request

This menu may be subject to seasonal and supplier changes at short notice  
Pre-orders are required for parties of 8 or more, at least one week in advance

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