



DECEMBER SET DINNER MENU

3 courses, coffee, service £40

STARTERS

Parsnip & apple soup, sage yoghurt, sourdough (vegan) & butter (v)

Beetroot gnocchi, apple, walnuts, blue cheese sauce (vegan)

Prawn & crab cocktail, gem lettuce, avocado, ginger beer mayo, pickled ginger

Smoked ham hock terrine, gribiche, watercress

MAINS

Salmon fillet, crevettes, olive, chervil & fennel salad, savoury lemon & chive loaf

Roast butternut squash, citrus & mint quinoa, sun-blushed tomatoes, stem ginger yoghurt, damson puree, pine nuts, pistachio wafer (vegan)

Chicken Milanese, spaghetti, cream & cognac sauce, roast vine tomatoes, burrata, spinach, pesto

Confit duck leg, Morteau sausage, puy lentil & radicchio cassoulet, mustard & dill yoghurt, fine beans, crispy onions

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

DESSERTS

Lemon drizzle trifle (vegan)

Spiced pumpkin cake, warm, Cointreau & cinnamon syrup, caramel & toffee ice cream

Selection of Iain Mellis cheeses, chutney, grapes, oatcakes

Rocky road, peanut butter & strawberry jam ice cream

All dishes naturally gluten free / we will ask about allergies

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

3-5 Viewforth, Bruntsfield, Edinburgh, EH10 4JD

Tel: 0131 229 3252 | contact@threebirds.co.uk | www.threebirds.co.uk

Registered office: 3-5 Viewforth, Edinburgh, EH10 4JD Registered No. SO303997