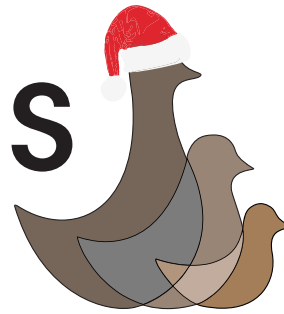


threebirds

R E S T A U R A N T



XMAS LUNCH MENU

3 courses, coffee, service £33

STARTERS

Mushroom & thyme soup, sourdough* (vegan) & butter (v)
Chicken, pork & pistachio terrine, melba toast, quince relish
Roast Jerusalem artichoke, grilled leek, miso butter (vegan)
3b cured seatrout, apple & cucumber salad, dill cream cheese

MAINS

Aubergine plum teriyaki, black rice, edamame, spring onions, spiced
cashews, pickled daikon, feta (vegan)
Venison stew, confit garlic & chive mash, red cabbage, cranberries
Chicken fillets, butterbean, bacon & root vegetable cassoulet, kale
Cullen Skink, grilled smoked haddock fillet, garlic bread

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

DESSERTS

Gingerbread cake, warm, Crabbies Ginger syrup, honey & cinnamon ice cream
Dark chocolate truffle torte, raspberry coulis, frozen raspberries (vegan)
3 lain Mellis cheeses, chutney, grapes, GF 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