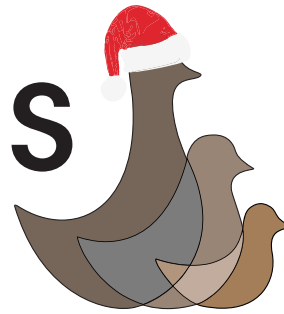


threebirds

R E S T A U R A N T



XMAS DINNER MENU

3 courses, coffee and service £40

STARTERS

Mushroom & thyme soup, sourdough* (vegan) & butter (v)

Cullen Skink, garlic bread

Chicken, pork & pistachio terrine, melba toast, quince relish

Warm aubergine plum teriyaki, spiced cashews, spring onions, ginger yoghurt (vegan)

MAINS

Confit duck leg, butterbean, bacon & root vegetable cassoulet, kale, garlic & herb breadcrumb

Grilled cod fillet, Jerusalem artichoke puree, grilled leeks, sugar snaps, roast sweet potato, pickled daikon, miso butter

Chicken supreme, confit garlic & chive mash, red cabbage, cranberries, mushroom velouté

Baked Romano peppers, Baharat spiced rice & puy lentils, pine nuts, apricots, crispy onions, spiced tahini sauce, feta (vegan)

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

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