



Christmas at The Three Cranes

1st December to 24th December 2018



Starters

*Roasted Onion Soup with Goats Cheese Toasts
Apple, Plum and Fig salad with Pumpkin seeds and citrus dressing
Oak Smoked Salmon with a Fresh Horseradish and keta Caviar Crème Fraiche and Toasted Sourdough
Pulled Hoisin Duck and Pomegranate Lettuce wraps*



Main Courses

*Traditional Roast Turkey with Festive Trimmings
Roast Breast of Guinea Fowl with a yellow pepper sauce
Slow cooked Beef Shin Ragu with Rosemary Gremolata
Fillet of Sea Bream with Braised Fennel and sauce vierge
Winter Vegetable and Chestnuts with a sage crust and crispy kale*

(Served with festive vegetables)



Desserts

*Christmas Pudding with Brandy Sauce
Dark Chocolate and Black Cherry Sponge Pudding with Clotted Cream
Winter Spiced Apple Meringues
Orange Grand Marnier Brûlée with Lemon Shortbread
Cheese Board £2 Supplement*



*Choice of 2 Courses £22 or 3 Courses £28
Children under 12 years 2 courses £13 or 3 courses £16*

Please inform us of any food allergies prior to booking or ordering.

(gf) gluten free (v) vegetarian (gfa) gluten free available

Parties of 10 or more require a £10 deposit per person.

If you have any food allergies please inform the waiter before ordering.