

THREE CRANES



£37.50 Sharing Menu

Starters

Burratina, marinated fennel and orange

Beetroot carpaccio and celeriac rémoulade

Smoked duck, roast bread, watercress, horseradish, pickled red onion and French beans

Steak tartare, toast

Mains

select two for the table

Seven hour braised shoulder of lamb and mogettes

Grilled whole sea bass, prawns, braised fennel and caper butter

Roast Landais chicken à la Provençale

all mains served with sides

Pudding

select one for the table

Crème caramel

Chocolate mousse, praline and crème Chantilly

Orange posset and lemon shortbread

THREE CRANES



Canapé Menu

5 Canapes per person £16.50

Please choose from options below five canapes of your choice. Additional canapes £2.50 each.

COLD

Beetroot and dill tzatziki crostini

Smoked salmon and horseradish rye toasts

Sea Bream tartare

Smoked duck breast and caramelised orange

Quail's eggs, Romesco sauce

Crudité and dips

Steak tartare balls

Devilled crab, chicory spears

HOT

Devil's on horseback

Bayonne ham and Comté filo

Wild mushroom spring rolls

Grilled prawns cocktail sauce

Devilled Cumberland chipolatas

Steak skewers, Bearnaise sauce