



# THREE CRANES

CHRISTMAS MENU • £40 PP

## STARTERS

**Burnt aubergine**, *pine nuts, harissa, honey, dill and whipped feta*

**Beetroot and gin cured salmon**, *pickles cucumber, salmon roe and dill*

**Duck liver parfait**, *cranberry chutney and grilled sourdough*

## MAINS

**Winter chanterelles risotto**, *hazelnuts, cavalo nero and herb dressing*

**Grilled whole fish of the day**, *Jerusalem artichokes, brussel sprout and beurre blanc*

**Seven-hour shoulder of Cotswold lamb**, *moquette de Vendee and green sauce*

**48 day-aged wing rib of beef**, *pommes sarladaises, watercress and green peppercorn sauce*  
(+£10 per person)

## PUDDINGS

**Clementine cake and Cognac yogurt**

**Spice apple**, *cranberry crumble and cinnamon custard*

**Dark chocolate terrine**, *candied hazelnuts and Chantilly cream*

