



THREE CRANES

CHRISTMAS MENU • £45 PP

STARTERS

Roast Heritage Carrot, *cashew cream, quinoa, balsamic dressing*

Beetroot and gin cured salmon, *pickled 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

Christmas Pudding, *Brandy custard*

Spiced apple, *cranberry crumble and cinnamon custard*

Dark chocolate terrine, *candied hazelnuts and Chantilly cream*

