



# THREE CRANES

## SET MENU

£50 PER PERSON

### STARTERS

Pugliese Burrata  
red pepper couli, rocket, pine nuts and balsamic dressing

Scottish Smoked Salmon  
horseradish cream franchise, shallots, capers, soda bread

Roasted Beetroot Watercress  
orange, toasted almonds, basil dressing

Honey Roasted Parsnip Soup  
toasted hazelnut, crispy shallot

### MAINS

Glenarm Beef Fillet  
watercress mash, green beans, peppercom sauce

Poached Halibut Fillet  
samphire caviar, beure blanc

Mushroom Wellington  
parsley mash, sage sauce

Rump Lamb  
dauphinoise potatoes, spinach and red vine sauce

### DESSERTS

Fruit Salad  
citrus crop, vanilla ice cream

Chocolate Fudge Brownie  
chocolate sauce, vanilla ice cream

Vanilla Cheese Cake  
raspberry coulins

