



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 coulis





THREE CRANES

CANAPÉS

3 items £9 PP
6 items £17 PP

Mushroom & Tarragon, Vol-au-vent (veg)

Tuna Tartare, Wasabi, Avocado

Smoked Duck, Charred Plum, Pickled Mushroom
Hamhock, Terrine, Piccalilli, Sourdough

Goat's Cheese & Onion Tart (veg)

Smoked Salmon, Blinis, Creme Fraiche

Truffle Arancini, Pepper Coulis (veg)

Quail Scotch Egg, Curry Mayonnaise

Vegetable Spring Roll, Sweet Chillijam

Teriyaki Salmon Skewers, Ginger & Soy Dressing.



THREE CRANES

BOWL FOOD

£5 Per Bowl

(we recommend 2-3 bowls per guest)

Avocado, Chickpea & Quinoa Salad

Spiced Cauliflower, Toasted Flaked Almond Salad with Harissa Dressing

Pulled Chicken Breast, Bacon, Baby Gem Salad, Croutons & Caesar Dressing

Celariac & Apple Remoulade

Glenarm Beef with Horseradish Mash & Red Wine Jus