



# THREE CRANES

## SET MENU

£50 PER PERSON

### STARTERS

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

Scottish Smoked Salmon  
horseradish crème fraîche, 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, peppercorn sauce

Poached Halibut Fillet  
samphire caviar, beurre blanc

Mushroom Wellington  
parsley mash, sage sauce

Rump Lamb  
dauphinoise potatoes, spinach and red wine sauce

### DESSERTS

Fruit Salad  
citrus crop, vanilla ice cream

Chocolate Fudge Brownie  
chocolate sauce, vanilla ice cream

Vanilla Cheese Cake  
raspberry coulis





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## 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.



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## 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**