

The Yew Tree Christmas Fayre Menu

Available from Monday 2nd December to 24th December

2 Courses £23 or 3 Courses £28

DEPOSIT OF £10 PER PERSON
48 HOURS ADVANCED NOTICE REQUIRED

To start ...

Spiced Butternut & Carrot (V) (VEA)

Served with a bread roll & butter

Beef Meatballs

Served in a rich red wine tomato and basil sauce, finished with grana podana

Halloumi & Fig Skewer (V) (VEA)

Served on a crisp salad with a tangy citrus dressing

(for Vegan we substitute the Halloumi with roast spiced butternut squash)

Breaded Mushrooms (V) (GFA)

Flat mushrooms slices in a crisp panko coating, with a roasted garlic mayo

For mains ...

Traditional Roast Turkey (GFA)

Served with seasonal vegetables, roast potatoes, pigs in blankets, cranberry stuffing and lashings of gravy

Alternatively, we can offer a Chickpea & Sweet Potato Loaf as a vegan option.

Chicken Kiev

Chicken breast stuffed with herbed garlic butter, in a golden crispy coating, served with diced herb potatoes and a dressed salad.

Pesto Salmon (GFA)

Oven baked with a Pesto Crumb served with roast new potatoes, tenderstem broccoli and a rich tomato sauce & roasted cherry tomatoes finished with a balsamic glaze

Moroccan Vegetable Tagine (VE)

A delicious mix of butternut squash, aubergine, courgette, peppers, potatoes, chickpeas, herbs and spices in a tomato sauce served with risotto

To finish ...

Christmas Pudding (GFA) (V) (VEA)

Served with Brandy Sauce or Custard

Mince Pie Cheesecake (V)

A spiced cheesecake with brandy-soaked fruit, served with Vanilla Ice Cream on a Amaretti crumble

Apple Frangipane Tart (V)

With a toffee apple ice cream

Cherry & Chocolate Dessert (VEA) (GF)

With a rich cherry compote and vanilla ice cream

(V) = VEGETARIAN (VA) = VEGETARIAN AVAILABLE

(VE) = VEGAN

(VEA) = VEGAN OPTION AVAILABLE

(GF) = GLUTEN FREE (GFA) = GLUTEN FREE AVAILABLE