

The Yew Tree

■ TRADITIONAL INN AND EATING HOUSE ■



CHRISTMAS DAY 2018



Amouse Bouche *Smoked salmon & sweet pea risotto, fresh chervil, toasted pine nuts & baby spinach*



Chestnut and Pumkin Soup *crème fraiche*
Smoked Salmon & Crab Parcels *avocado & lime salsa pickled chervil*
Duck Liver Terrine *prune & fig chutney & sliced brioche*



Sorbet *Blood orange*



Traditional Roast Turkey *Pigs in blankets, chestnut & apricot stuffing, honey roasted parsnips
pancetta sprouts, glazed carrots, roast potatoes & a spiced bread sauce*
Slow Braised Feather Blade of Beef *horseradish mash & seasonal vegetables*
Smoked Bacon Wrapped Monkfish Loin *Saffron fondant potato, baby spinach & cognac bisque*
Wild Mushroom & Jerusalem Artichoke Wellington *fondant potato, truffled spinach, white wine tarragon cream*



Handmade Traditional Christmas Pudding *Brandy butter*
Passion Fruit Mousse *Mango Chips*
Chocolate Orange Cheesecake *Vanilla cream & macerated cointreau tangerine*



Chef's Cheese Selection *Fig & date chutney & biscuits*



Warm Mince Pie *Hand made truffle*

£80.00 per person

