

The Yew Tree

■ TRADITIONAL INN AND EATING HOUSE ■



CHRISTMAS SEASONAL SET MENU 2018

STARTERS

- Wild Mushroom & Chestnut Soup** *crusty bread*
Ardennes Pate *ginger & apple chutney*
Salt & Pepper Squid *sweet chilli dipping sauce*
Courgette fritters *rocket leaf & paprika mayo*



MAIN DISHES

- Traditional Roast Turkey** *pigs in blankets, chestnut & apricot stuffing, honey roasted parsnips, pancetta sprouts, glazed carrots, roast potatoes & a spiced bread sauce*
8oz Rump Steak *hand cut chips, oyster mushrooms, cherry tomatoes & onion rings, with a choice of stilton or peppercorn sauce (£3.00 supplement)*
Chunky Chilli con Carne *basmati rice and garlic bread*
Youngs Ale Battered Cod Fillet *house tartare, minted mushy peas & hand cut chips*
The Christmas Burger *free range chicken breast, smoked bacon, brie & cranberry sauce*
Stuffed Bell Pepper *cous cous, Mediterranean vegetables, cherry tomatoes & walnut pesto dressing*



DESSERTS

- Handmade Traditional Christmas Pudding** *brandy butter*
Sticky Toffee & Date Pudding *vanilla custard or vanilla ice cream*
'After Eight Mint' Cheese Cake *crushed amaretti biscuit*
Lemon Posset *whipped cream & crushed amaretti biscuit 6.25*

3 COURSES £ 28.00 2 COURSES £ 22.00



*All of our meat is traceable from farm to fork. Our fish is sourced from sustainable stocks
Please advise us of any food allergies and we will do our best to accommodate them and if you are in a hurry,
do let us know as all our dishes are freshly prepared on the premises and cooked to order*

www.theyewtreereigate.co.uk