



# CHRISTMAS SET MENU

1<sup>st</sup> December -

23<sup>rd</sup> December

3 COURSES - £35

FRI & SAT WITH

LIVE MUSIC - £45

## STARTERS

PARSNIP ROYALE SOUP (V, VE, GF)  
SALTY CANDIED WALNUT, APPLE & CORN BREAD

SMOKED VENISON CROQUETTES  
CELERY & BERRY KETCHUP

CURED SEA TROUT  
SAFFRON RUILLE, CAPERS & TOASTED ALMOND CRUMBLE

CARAMELISED CHICORY (V, VE, GF, DAIRY-FREE)  
ORANGE CHERVIL SALAD & A CASHEW HUMMUS

## MAINS

TRADITIONAL ROAST TURKEY  
WITH ALL THE TRIMMINGS - STUFFING, PIGS IN BLANKETS, ROAST POTATOES,  
SEASONAL VEGETABLES & GRAVY

OVERNIGHT LAMB SHANK  
WILTED SWISS CHARD, SICHUAN POMME PUREE & MULLED WINE JUS

BAKED BRILL IN POTATO CRUST  
JERUSALEM ARTICHOKE PUREE, SAUTEED SHALLOTS, KALE  
& PEPPERCORN SAUCE

KING OYSTER MUSHROOMS IN SOURDOUGH BATTER (V, VE)  
CELERIAC TERRINE, & CHILLI TOFU SAUCE

## SIDES

PIGS IN BLANKETS	6
BACON & BRUSSEL SPROUTS	5
RED CABBAGE & CURRANT JAM	5
HONEY MUSTARD ROASTED PARSNIPS & CARROTS	5

## DESSERTS

CHRISTMAS PUDDING & BRANDY SAUCE (V)  
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, CLOTTED CREAM (V)  
APPLE CRUMBLE CAKE & DEVON CREAM (V)  
THREE KENTISH CHEESES, GRAPES, CELERY, CHUTNEY, CRACKERS (V)

*At the Yew Tree, we strive to accommodate guests with allergies and dietary requirements, to the best of our ability. However, due to the nature of our kitchen operations, we cannot guarantee the complete absence of cross-contamination of allergens or other ingredients. Please notify our staff of any specific dietary needs, and we will do our utmost to assist. Please note that not all menu items may be available at all times. For Daily Specials and availability, please ask your server. We appreciate your understanding and look forward to serving you!*