



VALENTINE'S DAY MENU

Friday 13th &
Saturday 14th
February

4 COURSES
£99 PER COUPLE

AMUSE BOUCHE - TRUFFLE ARANCINI WITH PARMESAN

STARTERS

HAND-DIVED SCALLOP CARPACCIO
WITH SHAVED FENNEL, CLEMENTINE, OLIVE & SWEET PEPPER

CHICKEN LIVER PARFAIT
PORT WINE REDUCTION, MARMITE BUTTER, PICKLES & WARM BREAD

OYSTER MUSHROOMS (V)
WITH LAMB'S LETTUCE, SEASONAL BERRIES & GRILLED CHEESE

'SOMETHING IN BETWEEN' - GARDEN PEAS & BARLEY (V)
MINTED PEAS WITH CREME FRAICHE & PUFFED BARLEY

MAINS

LOBSTER WELLINGTON
WRAPPED IN GOLDEN PASTRY, CLASSIC THERMIDOR SAUCE & GLAZED CARROTS

CHICKEN MILANESE
CRISP BREADED CHICKEN, CAESAR SALAD & OVEN BAKED NEAPOLITAN RIGATONI

AUBERGINE STEAK (V)
PARMIGIANA STYLE, HOT HONEY MAYONNAISE & SWEET POTATO CHIPS

CHATEAUBRIAND FOR TWO
MEDIUM-RARE, SERVED WITH SALT-BAKED SHALLOTS, WILTED SWISS CHARD
& PEPPERCORN SAUCE
(PRE-ORDER ONLY, TOTAL + £25 SURCHARGE PER COUPLE)

DESSERTS

FIVE-SPICE PANNA COTTA
LIGHTLY SPICED PANNA COTTA WITH WILD BERRY COMPOTE & SHORTBREAD

IRISH COFFEE & CHOCOLATE ETON MESS
WHIPPED IRISH COFFEE CREAM, CHOCOLATE ICE CREAM, MERINGUE & POPCORN

STICKY TOFFEE PUDDING
WARM SPONGE, RICH BUTTERSCOTCH SAUCE & CORNISH CLOTTED CREAM

CHEESE BOARD
THREE KENTISH CHEESES, CHUTNEY & CRACKERS

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!