



# VALENTINE'S DAY MENU

Friday 13th &  
Saturday 14th  
February

4 COURSES  
£99 PER COUPLE

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AMUSE BOUCHE - TRUFFLE ARANCINI WITH PARMESAN

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## STARTERS

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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

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

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## MAINS

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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)

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## DESSERTS

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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

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*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!*