



# VALENTINE'S DAY MENU

Friday 14th &  
Saturday 15th  
February

4 COURSES  
£95 PER COUPLE

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## AMUSE BOUCHE

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KENTISH RAREBIT WITH APPLE & BLACK PEPPER COMPOTE (V)

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## STARTERS

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GIN & TONIC CURED SALMON  
SERVED WITH CREME FRAICHE, CUCUMBER & CELERY

CHICKEN LIVER PATE & POACHED PEAR  
SERVED WITH TOASTED SOURDOUGH

CARAMELISED BUTTERNUT SQUASH (V)  
SERVED WITH SEEDS & WHIPPED FETA

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'SOMETHING IN BETWEEN' - SEASONAL GREENS VELOUTE (V)  
SERVED WITH A SAVOURY GRANOLA & BLUE CHEESE CRUMBLE

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## MAINS

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CHICKEN SCHNITZEL  
SERVED WITH CONFIT SHALLOTS, WILTED CABBAGE & A CAPER BUTTER EMULSION

OVEN BAKED COD LOIN  
SERVED WITH SWEET CHILLI, WILD MUSHROOMS & CRISPY KALE

CELERIC STEAK (V)  
SERVED WITH TRUFFLE MORNAY SAUCE, WALNUT & BITTER LEAVES SALAD

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## DESSERTS

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CHOCOLATE CHEESECAKE  
SERVED WITH CHOCOLATE DIPPED STRAWBERRIES

LEMON MERINGUE BLONDIES  
WHITE CHOCOLATE & LEMON MERINGUE BROWNIE

CHEESE BOARD  
THREE CHEESES, GRAPES, CELERY & CHUTNEY

SELECTION OF ICE CREAM & SORBET (V, VE)

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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!*