



CHRISTMAS DAY MENU

3 COURSES
£100 PER PERSON
£45 PER CHILD



AMUSE BOUCHE

BEIGNET FILLED WITH CREME FRAICHE & CHILLI JAM

STARTERS

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

SMOKED VENISON & CHESTNUT CROQUETTES
CELERY & BERRY KETCHUP

CURED SEA TROUT
GOLDEN SAFFRON RUILLE, FESTIVE CAPER PEARLS & TOASTED ALMOND CRUMBLE

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

MAINS

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

TREACLE CURED ROAST BEEF
ROAST POTATOES, SAGE & ONION STUFFING, YORKSHIRE PUDDING & TRIMMINGS

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

FOR THE TABLE

BACON & BRUSSEL SPROUTS - SPICED RED CABBAGE & CURRANT JAM -
HONEY & MUSTARD ROASTED PARSNIPS & CARROTS

DESSERTS

CHRISTMAS PUDDING & BRANDY ANGLAISE (V)
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, CLOTTED CREAM (V)

APPLE CRUMBLE CAKE & DEVON CREAM (V)

KENTISH CHEESE BOARD, CRACKERS, GRAPES & FIG CHUTNEY (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!