

Yew Tree Christmas Party Menu

2 courses 25.95, 3 courses 29.95, 10.00 per person deposit required to secure your table (non-refundable, 72 hour discretionary cancellation policy)

All tables must be pre-ordered at least 72 hours in advance, please inform us of any allergies or dietary requirements when booking

Starters

Lightly curried lentil, parsnip & apple soup, with warm bread & butter (vg, gf optional)

Carpaccio of Prime Fillet of Beef, black truffle dressing, capers, aged parmesan (gf optional)

Garlic King Prawns, sauteed in garlic & shallot butter sauce with bread for dipping (gf optional)

Shallot & Pea Ravioli, with fresh basil & pine nut pesto, parmesan shavings (vg optional)

Pheasant Pate, toasted baguette, spiced plumb chutney (gf optional)

Main Courses

All served with roast potatoes, spiced red cabbage, honey glazed parsnips and winter vegetables

Butter Roast Roulade of Turkey, Yuletide trimmings, cranberry jus

Maple Glazed Fillet of Seatrout, dill hollandaise sauce (gf optional)

Sticky Feather Blade of Beef, candied shallot & smoked bacon ragout, black truffle jus (gf optional)

Hampshire Venison & Wild Mushroom Pie

Pumpkin, Goats Cheese & Fig Tartlet, Alresford Watercress, pomegranate seeds (Vg optional)

Desserts

Spiced Apple Tart Tatin, calvados caramel sauce, vanilla ice cream

Traditional Christmas Pudding with brandy infused custard

Sticky Toffee Pudding with custard or vanilla ice cream (gf)

Chocolate Orange Cheesecake

Cheeseboard, walnuts, grapes, quince jelly (3.00 supplement)(gf optional)

Mince pies included