

# YEW TREE CHRISTMAS DAY MENU

## STARTERS

**BUTTERNUT SQUASH & SAGE RAVIOLI**, squash puree, black truffle (V, VG optional)

**GARLIC KING PRAWNS**, garlic & shallot butter sauce, warm bread (VG & GF optional)

**FILLET OF BEEF CARPACCIO**, truffle mustard dressing, rocket

**SAUTEED WILD MUSHROOMS ON TOAST**, Isle of wight blue cheese sauce

**GOATS CHEESE & FRESH FIG SALAD**, Toasted pumpkin seeds, honey mustard dressing (V, GF & VG optional)

**VENISON SAUSAGE**, pan fried bubble & squeak, caramelised shallots (GF optional)

## MAIN COURSE

All mains served with roast potatoes, parsnips and seasonal vegetables

### BUTTER ROAST ROULADE OF TURKEY

Smoked bacon stuffing, yuletide trimmings, cranberry gravy

### PAN ROAST FILLET OF SEATROUT

Orange, cranberry, & thyme glaze (GF optional)

### PRIME FILLET OF BEEF

caramelised shallots, port wine jus (GF optional)

### HAMPSHIRE FILLET OF VENISON

Butternut squash puree, woodland berry jus (GF optional)

**LUXURY FISHERMANS PIE**, lobster, king prawn, crayfish, smoked haddock, cod & salmon, in a white wine, gruyere cheese & dill velouté, topped with cheese mash (GF optional)

### WILD MUSHROOM, LENTIL & MIXED NUT ROAST

With tomato gravy (VG optional)

## DESSERTS

**MINCE PIE PARFAIT**, Christmas biscuit crumble

**XMAS PUDDING**, with Kraken spiced rum custard

**TART TARTIN** with ice cream

**HOME MADE CHOCOLATE ORANGE CHEESECAKE**

**STICKY TOFFEE PUDDING**, ice cream or custard (GF)

**VEGAN CHOCOLATE SPONGE**, salted caramel "ice cream" (VG)

**YEW TREE CHEESE BOARD**, selection of local and international cheeses, grapes, walnuts, chutney (3.00 supplement)

V- Vegetarian, VG-Vegan, GF- Gluten free

Must be pre-ordered 48 hours in advanced

**We advise that food prepared here may have come into contact with common allergens. Please make your server aware of any allergies or dietary requirements when placing your order.**

Please be aware 12.5% gratuity will be added to the bill

