

# YEW TREE

## 2024



### STARTERS

**LIGHTLY CURRIED PARSNIP SOUP**, warm bread & butter (V, GF, VG optional)

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

**TEMPURA KING PRAWNS**,

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

**HOME MADE VENISON & PHEASANT SAUSAGE**, pan fried bubble & squeak, caramelised shallots, port jus (GF optional)

### MAIN COURSE

All mains served with roast potatoes, parsnips and seasonal vegetables

**WILD MUSHROOM, LENTIL & MIXED NUT ROAST**

With tomato gravy (VG optional)

**SLOW COOKED STICKY BLADE OF BEEF**

Wild mushroom & shallot ragout (GF optional)

**BUTTER ROAST ROULADE OF TURKEY** (GF optional)

Smoked bacon stuffing, yuletide trimmings, cranberry gravy

**PAN ROAST FILLET OF SEATROUT**

Orange, cranberry & thyme glaze (GF optional)

### DESSERTS

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

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

**HOME MADE CHOCOLATE ORANGE CHEESECAKE**

**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, the whole table must order from this menu only.**

**10.00 deposit per person, 7 day cancellation for tables of 6 or more, 48 hours for smaller tables.**

**Please make your server aware of any allergies or dietary requirements when placing your order.**

Please be aware for tables of 6 or more a 10% gratuity will be added to the bill

**2 COURSES**  
**£33**

**3 COURSES**  
**£39.50**