



NEW YEARS EVE MENU

3 COURSES
DJ & SINGER
£100 PP



GLASS OF BUBBLES ON ARRIVAL

STARTERS

WINTER VEGETABLE SOUP
& CRUSTY BREAD (VE, V)

BEETROOT TARTAR
GOATS CHEESE MOUSSE & CARAMELISED WALNUTS (V)

PORK LIVER PATE WITH DUCK & ORANGE
PLUM & APPLE CHUTNEY, TOASTED CIABATTA

HAM HOCK TERRINE
PICCALILLI GEL, CRISPY BREAD & CRESS

MAINS

MED-RARE VENISON FILLET
VENISON FAGGOT, BRAISED RED CABBAGE, CARROT PUREE & RED WINE JUS

BAKED COD LOIN
WITH CRUSHED NEW POTATOES, WINTER VEG & BEURRE BLANC

BREAST OF CHICKEN, WRAPPED IN PARMA HAM
WITH CRUSHED NEW POTATOES, RED CABBAGE, & GARLIC MUSHROOM SAUCE

BUTTERNUT SQUASH & LENTIL WELLINGTON (V, VE)
SERVED WITH WINTER VEGETABLES

DESSERTS

VANILLA PANNA COTTA
WITH WINTER BERRIES

TRIPLE CHOCOLATE BROWNIE
WITH VANILLA ICE CREAM

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
WITH VANILLA ICE CREAM

CHEESEBOARD
CHEDDAR, STILTON, BRIE, APPLEWOOD, CHEVRE LOG, CRACKERS & CHUTNEY

*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!*