



# CHRISTMAS SET MENU

20th November  
- 24th December

2 COURSES £32

3 COURSES £36



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## STARTERS

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WINTER VEGETABLE SOUP  
& CRUSTY BREAD (VE, V)

PRAWN COCKTAIL  
CRISPY LETTUCE, AVOCADO, MARIE-ROSE SAUCE

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

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## MAINS

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

PAN SEARED VENISON SAUSAGES  
POMME PUREE, BRAISED RED CABBAGE & RED WINE GRAVY

BAKED COD LOIN  
WITH CRUSHED NEW POTATOES & RATATOUILLE

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

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## DESSERTS

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VANILLA PANNA COTTA  
WITH WINTER BERRIES

TIRAMISU (V)  
WITH SAVOIARDI BISCUITS

CHRISTMAS PUDDING (V, VE)  
WITH BRANDY CREAM OR CUSTARD

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*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!*