www.theyewtreekent.com

THE YEW TREE
PUB & DINING

CHRISTMAS DAY MENU

£120 PER PERSON
£50 PER CHILD

AMUSE BOUCHE

ACQUERELLO ARANCINI - RISOTTO, MUSHROOM, CHESTNUT & PARMIGIANO (V)

STARTERS

PARSNIP & BLACK TRUFFLE VELOUTE (V)
WITH A LIGHT COMTE CHEESE CHOUX PUFF

VENISON, PLUM & SHALLOT CROQUETTE
SERVED WITH CELERY & OXFORD SAUCE

CARROT TARTE TATIN (V)
ROSCOFF ONION JAM & ROASTED PECAN CREME FRAICHE

SCOTTISH SALMON MOUSSE (GF)
CUCUMBER, JALAPENO & FROZEN BEETROOT CRUMBLE

MAINS

TRADITIONAL ROAST TURKEY (GF*)
WITH ALL THE TRIMMINGS - STUFFING, PIGS IN BLANKETS, ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES & GRAVY

TREACLE CURED ROAST BEEF (GF*)
ROAST POTATOES, SAGE & ONION STUFFING, YORKSHIRE PUDDING & TRIMMINGS

RED MULLET (GF)
WRAPPED IN PARMA HAM & SPINACH, WITH OYSTER MUSHROOM & ORANGE SAUCE

SALT BAKED CELERIAC (V, VE, GF)
ALMOND & TRUFFLE GLACE, OAK LEAVES, APPLE & PUFFED QUINOA SALAD

FOR THE TABLE

BACON & BRUSSEL SPROUTS - MASHED BUTTERED SWEDE -
HONEY & MUSTARD ROASTED PARSNIPS & CARROTS (GF)

DESSERTS

CHRISTMAS PUDDING & BRANDY ANGLAISE (GF)

PISTACHIO SPONGE CAKE, WHITE CHOCOLATE GANACHE, SOUR CHERRY (V)

CHOCOLATE BROWNIE, HONEYCOMB & ITALIAN MERINGUE (V)

KENTISH CHEESE BOARD, CRACKERS, GRAPES & FIG CHUTNEY (V)

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!
GF* Our Roast Turkey and Beef can be Gluten-Free on request