



Christmas Day

AT THE YEW TREE

(pre-booked and pre-ordered only)

BLOODY MARY SPICED SOUP
with braised celery



SCALLOPS

with curried parsnip purée, parsnip crisps and pomegranate

SHALLOT AND DILL MARINATED BEETROOT CARPACCIO
with crispy halloumi



CHAMPAGNE SORBET AND MINT



NORFOLK STUFFED TURKEY BALLOTINE

with a bacon wrapped parcel of honey roasted roots and goose fat roast potatoes. Served with a side of braised sprouts with ginger and orange and mixed winter greens with toasted pine nuts, jug of gravy, cranberry and fig compote and bread sauce

PAN FRIED RED MULLET

Caesar crushed new potatoes, spinach and sauce vierge

DAUBE OF VENISON

with quince, chestnuts, celeriac puree, honey roasted roots and goose fat potatoes served with a port and red wine reduction

RISOTTO MILANESE

with wild mushrooms and crispy egg (v)



INDIVIDUAL LUXURY CHRISTMAS PUDDING
with a brandy cream sauce



10YR PORT AGED STILTON

with English apples and a beer chutney and home-made crackers

£70.00 per person

Traditional table dressing, quality crackers, poppers, themed napkins

Deposit of £20 per person with booking

Service not included, a discretionary service charge of 10% will be added to tables of 6 or more.

Some products may be replaced for similar alternatives due to seasonal demand.

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