



CHRISTMAS PARTIES

(PRE-BOOKED AND PRE-ORDERED ONLY)

STARTERS

CARROT & GINGER SOUP (Vg)
garlic and herb croutons, vegan yoghurt dressing

SMOKED SALMON & CRAYFISH SALAD
lemon & mustard dill dressing and parmesan cheese straw

PRESSED TERRINE OF CONFIT DUCK
with sweet peppers, asparagus and celeriac remoulade

BRIE & FIG TART (V)
pea shoots and pesto oil

MAINS

ROASTED NORFOLK TURKEY
roasted sprouts with ginger & orange, mixed winter greens, honey-roasted parsnips & carrots,
goose fat roasted potatoes, pigs in blankets and rich gravy

FILLET OF SEA BASS (GF)
crushed dill and salt-roasted new potatoes, pack choi, sauce vierge

PAN FRIED CHICKEN SUPREME
dauphinoise potatoes, chantennay carrots, spinach, tarragon cream sauce

WILD MUSHROOM, SPINACH, CELERIAC & SWEET POTATO TORTE (Vg, GF) ragout of
vegetables and green beans

DESSERTS

INDIVIDUAL LUXURY CHRISTMAS PUDDING (GF) (can be Vg)
with brandy butter sauce

RASPBERRY & CLEMENTINE CHEESECAKE
with a berry coulis and vanilla pod ice cream

GROUSE & ALE STICKY TOFFEE PUDDING (GF)
caramel sauce & vanilla pod ice cream

BRITISH CHEESE BOARD
Taw Valley mature cheddar, Tuxford & Tebbutt blue stilton & Trevarrian Cornish brie, served with
biscuits, grapes & celery
£3.50 supplement for cheese

COFFEE & MINTS

£32.50 per person 3 courses £26.50 per person 2 courses
Traditional table dressing, quality crackers, poppers, themed napkins £1.50 supplement per person
Deposit of £10 per person with booking
Discretionary service charge of 10% will be added

Dishes subject to change dependent on product availability

The Yew Tree, Frieth Hill, Frieth RG9 6PJ 01494 880077