Christmas Party

GROUP MENU

STARTERS

Goat's Cheese Mousse, Salt-Baked Beetroot, Walnut Crumpet

Roasted Parsnip & Apple Soup

Rabbit Terrine, Plum Chutney, Celeriac

House-Smoked Loch Duart Salmon, Cucumber, Chervil Emulsion

MAIN COURSES

Cotswold Roasted Turkey & all the trimmings
or
Sautéed Root Vegetable & Nut Roast option available (VE)

Lambournes of Stow Slow-Braised Beef Striploin, Creamy Mashed Potato, Kale, Bourginon Sauce

Pan-Roasted Loch Duart Salmon, Saffron Potatoes, Tenderstem Broccoli,
Spinach, Dill Beurre Blanc

Crown Prince Squash Ravioli, Butter Sauce, Pecorino Cheese

DESSERTS

The Yew Tree Christmas Pudding, Brandy Sauce

Dark Chocolate & Orange Gateaux Opera, Crystallised Ginger, Braised Kumquat

Clementine Tart, Salted Caramel Ice Cream, White Chocolate

Selection Of Locally Sourced Cheese,
served with a selection of homemade Crackers, Pickles & Chutneys

£17.95 ONE COURSE
£24.95 TWO COURSES
£30.95 THREE COURSES

PRE-ORDER & £10 DEPOSIT PER PERSON REQUIRED 5 DAYS BEFORE
OPTIONAL 12.5% SERVICE CHARGE ADDED TO RESTAURANT TABLES

Pre-Order Form

Guest Name	Goats Cheese	Parsnip Soup	Rabbit Terrine	Smoked Salmon	Rast Turkey	Nut Roast	Braised Beef	Salmon	Squash Ravioli	Christmas Pud	Gateaux Opera	Clementine Tart	Cheese Board
TOTAL													