

EAT!
DRINK
AND BE
MERRY



LUNCH FROM THE 28TH NOVEMBER TWO COURSE £22.50. THREE COURSE £24.50.
AVAILABLE TUESDAY - FRIDAY
FRIDAY & SATURDAY DINNER. THREE COURSE £29.95.

Game Terrine of Venison, Pheasant & Guinea Fowl.
Wrapped in bacon. Spiced pear chutney. Melba toast.

Smoked Salmon
On Dill pancake with cream cheese & winter leaves

Lentil, Parsnip & Apple Soup.
Garlic bread.

Refreshing cocktail of minted Cantaloupe & watermelon
Crumbled Feta cheese.



Traditional Festive Roast Turkey.
Yellow Boom Sage stuffing, Chipolatas wrapped in bacon.
Madeira gravy. Fricasee of seasonal vegetables.
Roast potatoes.

Baked Sea Bass
With lemon, caper dressing. Ratatouille & Parmentier potatoes

Boeuf Bourignon.
Braised red cabbage. Chive mash.

Root Vegetable Casserole
Slow roasted in shallot gravy. Topped with Yorkshire pudding.
Dauphinoise potatoes



Chocolate nougatine Ice cream topped with a Ferrero Rocher.
Drizzled with Valhrona chocolate sauce.

Christmas Plum Pudding.
Flamed in the room served with Vanilla custard.

Christmas Eton Mess
Crushed meringue Laced with red berries & Cranberries soaked English pudding wine.

Yellow Broom Cheese Plate
Served with crackers, grapes & chutney

Not all ingredients are listed on our menu. Please speak to Nathalie if you require further recipes information or have any allergy concerns.

Strict hygiene procedures are followed in our kitchen however due to the presence of nuts and nut products in some raw materials it is possible that traces may be found in our menu selection.



SERVING TUESDAY – FRIDAY FROM 2PM

YELLOW BROOM PROSECCO AFTERNOON TEA

£19.95

Yellow Broom Sandwich Selection
Served on whole meal, seeded and white bread.

Cucumber on white .
Roast turkey & Cranberry.
Smoked salmon & chive crème fraiche.

Yellow Broom scone
Warm short crust Mince pie
Served with strawberry conserve & clotted cream.

Selection of hand made miniature cakes.

All served on a beautiful cake stand.
A tea pot for one from our specialty tea selection.
Glass of Prosecco / Cranberry & Elderflower Cocktail

YELLOW BROOM GLUTEN FREE CHRISTMAS AFTERNOON TEA £21.95

THE FOOD IS MADE WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN. THE FOOD IS PREPARED &
SERVED IN
ENVIRONMENTS THAT DO CONTAIN GLUTEN. ALL PRODUCTS ARE PREPARED IN AN ENVIRONMENT
WHERE NUTS ARE USED & MAY CONTAIN TRACES OF NUTS.

(AFTERNOON TEA BY RESERVATION ONLY. MINIMUM OF 2 PERSONS)
THIS IS A SAMPLE MENU. FROM TIME TO TIME CERTAIN DISHES OR INGREDIENTS ARE RESTRICTED DUE TO
MARKET AVAILABILITY.



Charcuterie Platter

Guinea Fowl terrine, Pitlochry cured Venison, & smoked Duck.
Crispy olive oil grissini wrapped in Serrano Ham. Pickled walnuts, cornichons & toasted pine nuts.

Braden Orach Smoked Salmon

Dry cured with sea salt gives the smoked salmon a full rich flavour.
Served with shelled prawns, chive cream cheese & warm Blinis.

Lobster Bisque.

Creamy herb-scented lobster soup. Served with toasted sour dough bread & garlic rouille.



Traditional Roast Turkey

Served with Sage stuffing, chipolatas wrapped in bacon. Madeira Gravy.
Fricassee of seasonal vegetables. Braised red cabbage, buttered sprouts with bacon lardons.
Roast potatoes

Fillet Mignons

Scallops of Beef pan fried served on a rosti mash potato with wilted baby spinach.
Topped with a Portobello mushroom. Madeira Sauce.

Baked Sea Bass

With lemon, caper dressing, braised Fennel & sautéed potatoes.



Traditional Plum Pudding

Flamed at the table with Drambuie liqueur. Vanilla custard.

Yellow Broom Cheese Platter

Accompanied with Celery, grapes & cheese biscuits.

Christmas Eton Mess

Crushed meringue layered with whipped Chantilly cream, red berries & Cranberries soaked in Half Penny Late Harvest pudding wine.

Brandy Snap Basket

Filled with lemon ice cream & raspberries. Drizzled with passion fruit syrup.

£95 per person. Children under twelve £50 per child.

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