

SUNDAY AT THE YELLOW BROOM

THREE COURSE INCLUSIVE MENU

£27.95



STARTERS

Roasted Pumpkin Soup
With crusty bread

Lebanese Chickpea & Bean Salad
*with chopped coriander, parsley & red onions.
Drizzled with lemon juice & mint*

Game terrine
Warm toasts. Twemlow chutney

Braden Orach Smoked Salmon
Served on a Scottish pancake with chive cream cheese

Refreshing Watermelon & Feta
With Serrano ham. Yoghurt & mango dressing

Wild Mushroom Macaroni
Truffled cream & aged Parmesan

MAINS

Traditional Roast Beef
*Yorkshire Pudding. Seasonal vegetable selection.
Roast Potatoes*

Slow braised Venison Casserole
Dauphinoise potatoes

Escalope of Chicken
*Wrapped in Parma ham, seasoned with lemon thyme
pea & asparagus risotto*

Grilled Pork Escalope
Field mushroom garlic cream sauce. Chive mash

Grilled Salmon
Spinach & watercress sauce. Pea & potato cake

Chargrilled Halloumi with Red Peppers 
Berkoukes cous cous. Olives and a spiced mint sauce

DESSERTS

Warm Apple Blondie
Apple compote & vanilla custard

White Chocolate Crème Brulee
Topped with crystalised oranges. Lemon cracker

Muscovado Meringue, Chantilly Cream
Pineapple fresh berries & passion fruit

Zesty Lime Cheesecake
Mango & vanilla salad

Chocolate Brownie
Ice cream Sundae

Cheese Platter
*Crackers, fig jam, dried apricots & walnuts
Add a glass of Port for £3.95*

Children's menu available on request
Children under the age of 10 years half price

TEA & COFFEE SELECTION

All served with Lilly O'Brian marbled chocolates £3.50



MORNING COFFEE
We open from 10am
Tuesday - Friday
Morning Menu Available



AFTERNOON TEA
£19.95
Tuesday - Friday
12.30pm-3pm



MID WEEK LUNCH
£12.95
Tuesday - Friday
11.45pm-2.00pm

OUR MAIN MENU IS
ALSO AVAILABLE



OPENING TIMES
Tuesday - Friday
10am -5.00pm
Saturday Dinner
Sunday Lunch
Closed Monday

Please always inform your server of any allergies before placing your order as not all ingredients are listed on our menu. Please speak to your server 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.

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 8 or more. All gratuities and service go to our entire team.