



2024

Menu

To Start

Prawn Cocktail
Sauce Marie rose. Armenian Bread

French Onion Soup Gratinée
Melting cheese crouton

Chicken Liver & Port Pate
Apple chutney, cornichon & toasts

Refreshing Cantaloupe & Watermelon Cocktail
Raspberry Prosecco Sorbet

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

Baked Cod Pine Nut & Herb Crust
Pea & Potato cake. Pumpkin velouté

Chianti Beef
*Slow braised beef casserole with root vegetables.
Buttered mash*

Christmas Nut & Spinach Roast
Wild mushroom gravy

To Follow

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

Christmas Plum Pudding
Brandy Custard.

Baileys Irish Liqueur Cheesecake
*Crumbly Bourbon base topped with
mascarpone cream laced with Baileys*

Christmas Eton Mess
*Crushed meringue laced with red berries
& cranberries soaked in Sauterne
pudding wine. Chantilly cream*

Yellow Broom Cheese Plate
Served with crackers, grapes & chutney.

*Two course menu £32.95
Three courses £35.95*

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. dd a subheading

Festive Fair

Available Thursday, Friday & Saturday lunch.
£32.95, two courses.
£35.95, three courses.