

Festive Party Menu 2 Courses £30 3 Courses £36

Available every day excluding Sundays from Monday 1st December 2025 Bookings made before October 31st for 6 or more people will receive a complementary bottle of Prosecco.

You'll receive an extra bottle for every multiple of 6 people on top of that.

Starters

Chicken liver parfait

chicken skin, port, cherry & currant chutney, crusty bread (ga)

Chestnut & celeriac velouté

sage foam, parsnip crisps, crusty bread (va,ga)

Winter spiced cured salmon

seeded bread, pickled cucumber (ga)

Venison & blackberry croquettes

pickled baby beets, spiced blackberry ketchup

Mains

Roast turkey

crispy rosemary & beef dripping potatoes, sage & onion stuffing, sticky cherry pigs in blankets, cider braised red cabbage, seasonal vegetables, gravy (ga)

Caramelised endive tarte tatin

Rosary Goat's cheese, walnut & rocket salad (va)

Herb & pistachio crusted seabass fillet

seared scallops, citrus brown butter, broccolini, crispy pink fur potatoes (ga)

Apple, fennel & sage stuffed pork belly

pork crackling, fondant potatoes, cider braised apples, cider jus (ga)

8oz Sirloin steak (£8 supplement)

skin on fries, creamed spinach stuffed portobello mushroom, bone marrow bordelaise jus (g)

Desserts

Sticky date & spiced pear pudding

cognac caramel sauce, crème fraîche

Traditional Christmas pudding

crème Anglais

Cherries jubilee

fennel & black pepper, vanilla ice cream (ga,vea)

Winter spiced cheesecake

gingerbread parfait

Suppliers Meat - Barry the Butcher, Stratford upon Avon Fish - Kingfisher, Birmingham, Fruit & veg - AM Bailey, Stratford upon Avon Bakery - Otis & Belle, Cotswolds

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