



# Festive Party Menu 2 Courses £34 3 Courses £39

Available every day excluding Sundays from Monday 1<sup>st</sup> December 2025 Bookings made before October 31<sup>st</sup> 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

Twice baked cheese soufflé

spiced pear relish (v)

Celeriac & miso soup

sage croutons, crusty bread (ve,ga)

**Beetroot cured salmon** 

toasted sourdough, horseradish cream, pickled cucumber salad (ga)

Venison & juniper berry croquettes

pickled beetroot ketchup

Festive sharer £4 supplement per person turkey, stuffing & cranberry pie, honey baked camembert, crusty bread, cranberry sauce

## Mains

#### **Roast turkey**

Beef dripping potatoes, sage & onion stuffing, pigs in blankets, braised red cabbage, roasted roots, gravy (ga)

### Beetroot & squash wellington

Crispy roast potatoes, sage & onion stuffing, braised red cabbage, roasted roots, gravy (ve)

#### Pan fried seabass

celeriac puree, glazed carrots, mulled wine sauce (ga)

Braised beef, red wine & stilton pie

creamy mash, seasonal vegetables, jus

**8oz Sirloin steak** £8 supplement truffle dauphinoise potatoes, tenderstem (g)

## Desserts

Sticky toffee pudding
butterscotch sauce, vanilla ice cream
Traditional Christmas pudding
brandy butter, crème Anglais
Eggnog panna cotta
nutmeg tuile, spiced cranberry sauce
Warm mince pie

mulled wine ice cream, brandy caramel



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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v vegetarian ve vegan vea vegan adaptable g gluten free ga gluten adaptable