

Yew Lodge



Sample Menu – 3 Course Meal

To Start

Spiced parsnip & cider soup (v)
Creamy Thai spinach soup (v)
Watercress & stilton soup (v)
Country Vegetable soup (v)
Terrine of venison with juniper & pistachio nuts
Smoked fish paté with melba toast
Goats cheese, artichoke & green bean salad (v)
Melon & Parma Ham with peppered parmesan crisp
Smooth duck or chicken liver paté, with orange & garlic croutons
Watermelon, feta & black olive salad (v)
Prawn & sweet pepper salad, with basil pesto
Smoked trout & garlic croutons with salad leaves
Cold poached salmon with chive mayonnaise & salad leaves
Roast Mediterranean vegetables tartlet, with rocket

Main Course

Roast rib of beef, with Yorkshire pudding
Loin of lamb with rosemary & madeira sauce
Oregano scented braised lamb shanks
Pork fillet with sage stuffing & caramelised apples
Roast venison with caramelised onions & mushrooms
Roast free range turkey or chicken and all the trimmings
Sauté of chicken breast & leek with wild & cultivated mushrooms
Baked chicken with crème fraîche tarragon sauce
Garlic & thyme roasted chicken breast
Pepper crushed monkfish with red pepper relish
Parmesan coated cod with walnut sauce
Seared salmon & seafood with wilted spinach
Salmon with dill and orange butter
Roasted vegetable crumble (v)
Wild mushroom risotto (v)
Jewelled cous cous with roasted vegetables and goats cheese (v)
Roasted vegetable lasagna (v)
Aubergine stuffed with wild mushrooms and Cambozola (v)

Sample Menu – 3 Course Meal

To follow

Date & ginger sticky toffee pudding with butterscotch sauce (hot)
Chocolate bread & butter pudding (hot)
Seasonal fruit crumble (hot)
Glazed lemon tart
Rich chocolate tart with brandy snap & ice cream
Lime torte
Pear & almond tart with crème anglais
Fresh fruit salad
Tropical Pavlova with coconut meringue
Profiteroles with cream & chocolate sauce
Bakewell tart with red berry coulis
*Assiette of pear (poached pear; pear & almond tart (with franzipan & apricot glaze;
brandy snap basket with Cornish ice cream (contains nuts)*
Chocolate & orange roulade
Strawberry shortcake stack
Prune, Armagnac & gingernut cheesecake
Summer fruit compote
Coconut & lime panna cotta with pistachio tuille
Sherry trifle
Fresh peaches baked in Marsala

or

Trio of cheeses with biscuits

Coffee/tea & mints

We are happy to discuss and agree a menu with you that suits both your tastes and budget, subject to a minimum cover charge. From the range given, the price for a three course meal is £35-45 per person (inc. VAT), depending upon the number of guests, and your selection of one choice for each course. If you have a favourite dish, we will be happy to discuss alternative suggestions with you, as we pride ourselves on tailoring to your wishes.

Once agreed, the menu and price becomes fixed. We always aim to use fresh produce from local suppliers. On rare occasions, some items may need to change depending upon the availability of ingredients on the day but we will substitute with the nearest alternative of equal value.

For a truly gourmet menu, extra courses can be added, for example, a separate soup course to start with; a fish course between the starter and main course; or a separate cheese course at the end of the meal. Please enquire for further details and prices.