

Example Celebration/ Event Menus POA

Canape Selection from:

-3 per person

-5 per person

Menu A

Roasted plum tomato soup with basil pesto
Yew tree pate with sticky onion relish and crisp brioche
Whipped smoked mackerel, cucumber, dill and lemon

Pot roast chicken thighs with hot pot roots, chive mash and red wine pan jus
Grilled cod loin with crushed confit potatoes, wild mushrooms, artichokes, butter
sauce
Baby spinach and ricotta lasagne with pesto, toasted almond and rocket

The Yew Tree's sticky toffee pudding with vanilla ice cream and hot butterscotch
Warm treacle tart, local honeycomb, clotted cream
Seasonal fruit and sorbet

Menu B

Pressed confit chicken with bacon, pickle and sea salt crostini
Slow cooked sea trout, cucumber, dill and lemon remoulade
Warm goat's cheese and chive tartlet, candied onions, rucolla

Roasted stone bass fillet, herb potato, creamed cabbage and samphire, dill
Braised daube of beef, parsley mash, bacon, mushroom, baby onion, red wine jus
Baked zucchini with sweetcorn and bean succotash, fondue tomatoes, cocotte potatoes

Sicilian lemon tart, blackberry sorbet, meringue
Glazed dark chocolate torte, whipped ricotta, blood orange
Traditional vanilla crème brulee, raspberries, all butter shortbread

Cheese board to serve 10
Family service vegetables serve 10