



THE YARBRIDGE INN

CHRISTMAS MENU



STARTERS

SPICED BUTTERNUT SQUASH & CHESTNUT SOUP
WITH PARSNIP CRISPS AND GRANARY BREAD

SMOKED SALMON AND MACKEREL ROULADE
WITH SALAD GARNISH AND CITRUS DRESSING

GRILLED GOAT'S CHEESE ON A BED OF WALDORF SALAD

WARM BROWNRIGGS DUCK BREAST WITH POMEGRANATE AND ORANGE SALAD

MAIN COURSES

HAND CARVED TURKEY WITH SAVOURY STUFFING, YORKIE PUD, PIGS IN BLANKETS,
ROAST POTATOES, RICH ROAST GRAVY AND CRANBERRY SAUCE

SLOW ROASTED SHOULDER OF LAMB ON A BED OF CREAMY MASH
IN A SWEET REDCURRANT SAUCE

BEEF BOURGUIGNON WITH SAUTEED NEW POTATOES

ROLLED PORK BELLY WITH HERBY APRICOT AND HONEY STUFFING,
IN WHOLEGRAIN MUSTARD & APPLE SAUCE WITH DAUPHINOISE POTATOES

GRILLED SEA BASS IN CHORIZO, SWEETCORN & SPINACH CREAM SAUCE
ON A BED OF PARMENTIER POTATOES

WILD MUSHROOM AND TRUFFLE TAGLIATELLE
WITH CHICORY & CARAMELISED WALNUT SALAD AND GARLIC BREAD

ALL SERVED WITH BROCCOLI, CAULIFLOWER, CARROTS AND SPROUTS

DESSERTS

LUXURY CHRISTMAS PUDDING WITH BRANDY SAUCE

FROZEN LEMON PARFAIT WITH RASPBERRY COULIS AND WINTER BERRIES

MULLED WINE POACHED FRUITS CRÈME BRULEE WITH VANILLA SHORTBREAD

WHITE CHOCOLATE AND CARAMEL CHEESECAKE WITH IOW VANILLA ICE CREAM
CHEESE BOARD

TEA OR COFFEE TO FINISH

£26



BOOKING SUBJECT TO NON-REFUNDABLE £15 DEPOSIT PER PERSON
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