



## FESTIVE LUNCH & DINNER MENU

2 Course £19.95 per person | 3 Courses £23.95 per person

Available Monday to Thursday only

(Starting from Monday 21st November to Monday 19th December)

Lunch served at 12.00pm and 1.00pm | Dinner served from 6.00pm

### Starters

**Homemade Parsnip, Brambley Apple & Chestnut Soup**

**Classic Prawn Cocktail**  
with Wholemeal Bread

**Chicken Liver Parfait**  
Served with Melba Toast and Red Onion Marmalade

**Goats Cheese, Fig & Walnut Roulade**  
Served with Spiced Chutney

### Mains

**Traditional Roast Turkey**  
Cranberry Stuffing, Roast Potatoes, Pigs in Blankets, Honey Glazed Parsnips served with Seasonal Vegetables and a Red Wine Jus

**Slow Cooked Beef Brisket Bourguignon**  
Smoked Bacon, Silver Skin Onions and Creamy Mashed Potato

**Pan-seared Salmon Fillet**  
Served with a Caper & Herb Croquette, King Prawn Bisque and Crispy Leeks

**Nut Roast**  
Served with Cranberry Stuffing, Roast Potatoes, Honey Glazed Parsnips, Yorkshire Pudding and Vegetable Gravy

### Dessert

**Traditional Christmas Pudding**  
Served with a brandy cream sauce


**Dark Chocolate Torte**  
Served with Poached Clementine & Clotted Cream

**Candied Fruit Parfait**  
Served with Mulled Wine & Berry Compote

**Cheeseboard**  
Three Cheeses, Grapes and Chutney  
- £3.00 supplement per person

**Tea or Coffee with Biscuits**

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