



# CHRISTMAS DAY MENU

£59.95/ adult  
£26.95 /child 10 years & under

Lunch served at 12.00pm - 3.00pm

## Starters

### Roasted Parsnip & Apple Soup V/VG

Served with a crusty bread roll (GF bread available)

### Bloody Mary Prawn Cocktail GF

prawn and smoked salmon in a Marie Rose sauce.  
Served with Wholemeal Bread (Gluten Free bread available)

### Whole Baked Camembert

Served with a Red Wine & cranberry Jelly with Crostini

## Mains

(All served with seasonal vegetables)

### Traditional Roast Turkey

Goose fat roast potatoes, pigs in blankets, honey glazed parsnips,  
orange & cranberry stuffing & a red wine jus  
(Gluten free without pigs in blankets & stuffing)

### Slow Baked Salmon Fillet

In a fresh tomato and herb sauce, with crushed new potatoes

### Festive Vegetable Stack V & VG

Roast potatoes, orange & cranberry stuffing and a vegetarian gravy

## Dessert

### Traditional Christmas Pudding

With a brandy cream sauce

### Lemon Cheesecake

with candied lemon peel and vanilla ice cream

### Homemade Ginger Cake


With vanilla custard

## Cheese Board

Three cheeses served with  
celery, grapes, biscuits & relish

£3.00 supp per person  
Gluten free biscuits available

 [www.yelfshotel.com](http://www.yelfshotel.com)

 01983 564062

(Pre-orders for your meal choices must be made in advance  
- please ask a member of staff for a pre order form and  
return this back to us no later than one week prior to your  
booking date)