

# Yew Lodge

COUNTRY HOUSE

## Two & Three Course Menu

### To Start

Chicken liver paté with red onion marmalade & salad garnish  
Cold water prawns with marie rose sauce & salad garnish  
Pear, date & caramelised walnut salad with creamy blue cheese dressing (v)  
Seasonal vegetable soup with crème fraîche & bacon lardons (or herb croutons option)  
Warm goats cheese & beetroot with rocket & balsamic dressed salad  
A duo of fanned melon with Parma ham and mango coulis  
Crispy aromatic duck salad, with toasted sesame seeds & plum dressing  
Tomato, basil & mozzarella salad with green pesto (v)  
Thai spiced fish cake with lime, chilli & ginger sauce

£2.00 per person supplement:

Tartlet of roast Mediterranean vegetables, in a savoury egg custard, rocket, & green pesto (v)  
Fresh & smoked salmon salad niçoise  
Duck liver parfait, served with pomegranate, rocket, watercress & spinach salad  
Caramelised baby onion tart tatin, with goats cheese, slow roasted tomato & herb salad (v)  
Delicate paté of smoked trout, chives & horseradish  
Salad of smoked chicken and mixed leaves, with bacon lardons & garlic croutons  
Sautéed asparagus, toasted almonds & Manchego cheese (v)

### Main Course

(served with a choice of potatoes & seasonal vegetables)

Roast chicken breast in a cream & tarragon sauce  
Jewelled cous cous topped with roasted Mediterranean vegetables, goats cheese  
& red pesto dressing (v)  
Slow cooked belly of pork, served with sage stuffing & caramelised apples  
Fillet of salmon with a tomato, olive & caper sauce  
Roasted vegetables with leeks in a white wine sauce & Caerphilly cheese crumble topping (v)  
Roast leg of lamb, infused with rosemary & garlic  
Creamy risotto of wild mushrooms with shaved Parmesan & rocket (v)  
Classic roast chicken with chipolata, bacon rasher & sage stuffing  
Medley of salmon & seafood in a white wine, cream & chive sauce  
Ricotta cheese, spinach & nutmeg ravioli, with white wine & Parmesan sauce (v)  
Butternut squash & pine nut risotto cakes with roasted Mediterranean vegetables, pesto,  
shaved Parmesan and balsamic reduction (v)

£3.00 per person supplement:

Roast sirloin of beef, horseradish, Yorkshire pudding & a rich red wine gravy  
Shank of lamb, braised in red wine & rosemary, finished with a honey glaze  
Pan fried duck breast, finished in the oven with cherry & port wine sauce  
Pine nut & parmesan crusted loin of cod, with herb beurre blanc  
Fillet of salmon Wellington, filled with spinach, cream cheese & Parmesan,  
served with a white wine & tarragon sauce  
Rack of lamb with Dijon mustard & herb crust

## *To Follow*

Profiteroles, filled with orange crème chantilly & served with chocolate sauce  
Fresh fruit salad with clotted cream & Langue d'chat  
Baked vanilla cheesecake with red berry compote  
Seasonal fruit crumble & custard sauce  
Chocolate brownies with ice cream & white chocolate anglais  
Pavlova with cream & mixed summer berries  
Glazed lemon tart with raspberry coulis  
Crème brulée with raspberries  
Strawberry shortbread stack  
White chocolate tiramisu with cardamom coffee  
Coconut & lime panna cotta with pistachio tuille biscuit & lime syrup  
Individual apple or pear tart tatin with vanilla ice cream

£2.00 per person supplement:

Caramel, pecan & dark chocolate tart with clotted cream  
Classic summer pudding & whipped vanilla cream  
A rich, dark chocolate marquis with caramelised orange & Grand Marnier  
Vacharin of tropical fruits, with coconut cream & mango coulis  
Terrine of summer berries set in sparkling wine, with clotted cream  
Trio of cheeses with savoury biscuits, grapes, celery & chutney

## *To Finish*

Coffee/tea & mints

If you have a favourite dish, we will also be happy to discuss alternative suggestions with you. For a truly gourmet menu, extra courses can be added, for example, a soup course to start with; a fish course or sorbet between the starter and main course; or a separate cheese course at the end of the meal. Please enquire for further details and prices.

This menu is offered on the following basis:

- The client chooses three options each from course.
- Guests then make their individual selections from the options offered.
- Individual guest selections confirmed to Yew Lodge Country House in advance of the event.

## *Price*

2018: £26.00 for 2 courses and £32.00 for 3 courses (supplements in addition)

2019: £26.50 for 2 courses and £32.50 for 3 courses (supplements in addition)

60% of the adult price for children under 12 years for a smaller portion of the chosen adult meal.

We also have a separate Children's Menu priced at £10.00 for 2 courses and £15.00 for 3 courses.

Once agreed, the menu and price becomes fixed. In addition, to hold your event at Yew Lodge Country House there is a venue hire charge - please enquire for details.

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