

Christmas

at the Inn at Yanleigh

3 COURSES -£35.95

2 COURSES - £29.95

Starters

Leek & Potato Chowder topped with crispy, smoked Pancetta and served with warm sourdough bread (VA, VEA, GFA)

Smoked Haddock & Salmon Fishcake served on a bed of rainbow slaw, topped with sriracha, lime crema

Parma Ham, Date & Melon Salad topped with pistachios, pomegranate and balsamic glaze (GF)

Mains

Turkey Breast with Apricot Stuffing served with pigs in blankets, gravy and roast potatoes (GF)

Confit Duck Leg served with parsley mash, grilled courgettes, red chicory and red wine hoisin sauce, topped with pomegranate (GF)

Baked Salmon Supreme served with baby potatoes, garlic & caper butter prawns, green beans, pea medley (GF)

Beetroot & Butternut Squash Wellington served with roast potatoes, tenderstem broccoli and Diane sauce (VE, V)

ALL MAINS ARE SERVED WITH SEASONAL VEGETABLES

Desserts

Festive Cheesecake served with cherry compote and a choice of ice cream or cream (GF, V, VEA)

Christmas Pudding served with brandy sauce or cream (GF, V, VEA)

Apple, Plum & Cinnamon Crumble served with vanilla ice cream (V)

AFTER DINNER TREATS

How To book

Bookings are available Monday to Saturday from lunchtime commencing Monday 30th of November to Wednesday 23rd of December. After provisionally booking your time and date, the booking must be confirmed with a deposit of £15/adult (£10/child) within two weeks time.

Lunchtime sitting 12pm-2pm. Evening 5pm-8pm

name:

phone number / email address:

date of booking/ time of arrival:

number of guests:

deposit paid:

2 - Course Meal Choices

[illegible]

3 - Course Meal Choices

[illegible]

Christmas Kids Menu

3 COURSES - £15.95

2 COURSES - £12.95

Starters

Hummus served with naan bread (VE)

Leek & Potato Chowder topped with crispy, smoked Pancetta and served with warm sourdough bread (VA, VEA, GFA)

Mains

Traditional Christmas Turkey served with roast potatoes and seasonal vegetables (GF)

Festive Burger topped with cheese and pigs in blanket served with chunky chips

Vegan Sausages served with your choice of roast potatoes or chips, gravy and garden peas (VE, GF)

Desserts

Orange Chocolate Brownie with vegan cream or vegan ice cream (V, GF)

Christmas Sundae with your choice of topping:
Kit Kat, Oreo, Biscoff

Terms & Conditions

Deposits

All bookings are provisional until a deposit has been paid in full.
A deposit of £15.00 per adult and £10 per child is required to confirm your booking.
Deposits must be paid within 14 days of making booking.
if the deposit is not received, we may release the table to other customers.

Cancellation Policy

If you need to cancel your booking, please let us know as soon you can.
If you cancel with more than 14 days' notice, your deposit will be refunded in full.
If you cancel with 14 days or less notice, your deposit will be non-refundable.
If you wish to reschedule your booking to a later date and give more than 14 days' notice, we will happily transfer your deposit to the rescheduled date.
If an individual guest needs to cancel, any additional payment made towards their meal will be refunded provided we are notified no later than the day before the party. The deposit will remain non-refundable where the cancellation falls within the applicable cancellation period.
Cancellation made on the day of the booking will not be eligible for a refund.

How to pay your deposit

Please pay your deposit in one transaction: by cash, in person to one of our team;
by credit or debit card (over the phone or in person).
Please settle your total balance in full 14 days before your booking.

Other information

You are welcome to join us around 10 minutes before your booking time, so we can get you settled.
Please inform us of any special requirements or dietary needs as early as possible.
We accept no responsibility for the loss or damage to any items left in / on our premises.
All items are left entirely at the owner's risk.

Christmas Menu - Allergens:

Starters:

Soup: celery, soya, wheat, milk
Fishcake: soya, milk, fish, mustard, may contain: wheat
Parma Ham Salad: sulphites, nuts

Mains:

Turkey Breast: soya, celery
Confit Duck Leg: soya, milk, celery, sulphites
Baked Salmon Supreme: fish, crustaceans, milk, soya
Wellington: wheat, soya, celery, may contain: nuts

Desserts:

Festive Cheesecake: may contain: milk, egg, nuts
Christmas Pudding: soya, milk
Apple and Plum & Cinnamon Crumble: milk, wheat

Christmas Kids Menu - Allergens:

Starters

Hummus & naan bread: sesame seeds, soya, wheat
Soup: celery, soya, wheat

Mains:

Christmas Turkey: soya, celery
Festive Burger: milk, wheat, soya, celery
Vegan Sausages: soya

Desserts:

Brownie: soya
Christmas Sundae: milk, soya, eggs, whea