



Christmas

AT THE INN AT YANLEIGH

3 courses - £34.95

2 courses - £29.95

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STARTERS

Apple & Celeriac Root Soup served with a sourdough bread (V,VE,GFA)

Ham Hock, Picked Carrots and Mustard Terrine served with golden beetroot
piccalilli & toasted sourdough

Smoked Salmon, Roasted Beetroot & Fennel Salad
with horseradish dressing

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MAIN DISHES

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

12-hour Braised Bistro Rump Steak, parsley mash, curly kale
and red wine & mushroom jus (GF)

Baked Cod Loin with honey, thyme & lemon glaze, roasted baby potatoes,
tenderstem broccoli, dill & caper chimichurri (GF)

Stuffed Vegan Aubergine served with rich tomato sauce, roasted potatoes,
and finished with crispy fried leeks (VE, V, GF)

ALL MAINS ARE SERVED WITH SEASONAL VEGETABLES

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DESSERTS

Sour Cherry & Chocolate Meringue Crusted Roulade served with red berry
coulis and ice cream (V)

Christmas Pudding served with brandy sauce or cream / vegan cream
(VE, GF)

Chocolate Truffle Torte served with berry sauce and vegan cream
or vegan ice cream (GF, VE, V)

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AFTER DINNER TREATS

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Christmas Kids Menu

3 courses - £15.95

2 courses - £12.95

STARTERS

Hummus served with naan bread (VE)

Christmas Soup (V, GFA)

MAIN DISHES

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

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 guest 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 your booking and are able to give more than 14 days' notice your deposit will be refunded in full
If you cancel your booking and are not able to give more than 14 days' notice your deposit may be retained in full
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

How to pay your deposit

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

Damage

The Inn at Yanleigh reserves the right to retain deposit monies should there be any damage caused to fixtures of fittings by any member of the party. Please look after our building

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
The Inn at Yanleigh accepts 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

Apple & Celeriac Root Soup: celery, soya, wheat
Ham Hock: wheat, mustard
Smoked Salmon Salad: fish, milk, soya, wheat, molluscs, crustaceans

mains

Turkey Breast with apricot stuffing: soya, celery
12-hour Braised Bistro Rump Steak: milk, celery, sulphites, soya
Baked Cod Loin: fish, soya, celery
Stuffed Vegan Aubergine: soya, sulphites

desserts

Sour Cherry & Chocolate Meringue Crusted Roulade: milk, wheat, soya, may contains nuts
Christmas Pudding: soya, milk
Chocolate Truffle Torte: soya, may contain nuts

Kids Christmas Menu - Allergens:

starters

Hummus served with naan bread: sesame seeds, soya, wheat
Apple & Celeriac Root 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, wheat