

Signature Winter Menu

£55.00 per head



Amuse-Bouche

Minted pea and broad bean with parmesan crisp



Starter

Deep fried French brie with a crushed walnut crust served with a port and cranberry sauce
finished with endive salad

Home smoked salmon fillet with cubed beetroot, watercress and horseradish finished with
red wine vinaigrette

Cream of chestnut mushroom soup served with crusty bread and butter

Pan fried scallops with butternut squash puree, popped broad beans and crispy pancetta
finished with a light chilli and smoked chorizo oil

Smoked duck breast with pea shoots, burnt orange and asparagus finished with a green
mayonnaise



Palate cleanser

Lemon sorbet



Main Course

Mixed fish bouillabaisse of cod, prawns, salmon and mussels in a saffron bisque served with thin chips and saffron aioli

Braised lamb shoulder with minted pea puree; mustard and honey roast parsnips, courgette strips and dauphinoise potato finished with a rosemary lamb jus

Wild mushroom ravioli pasta with creamed leeks in a thyme and garlic sauce with fresh truffle and parmesan shavings finished with micro herbs

Pan fried salmon fillet with caviar and asparagus, roasted leek and marinated new potatoes in lemon and herbs finished with a light dill cream

Chicken roulade with greens puree oven roasted butternut squash, baby carrots and braised red cabbage finished with thyme and garlic jus



Dessert

Bailey's crème brûlée with crushed homemade honeycomb finished with fruit coulis and chocolate shard

Rhubarb and ginger sponge with butter scotch sauce and clotted cream

Orange and passion fruit cheesecake cannoli finished with passion fruit jelly and edible flowers

Cream of chocolate torte with cherry puree and shards of chocolate finished with torn ginger sponge and crushed almonds



Contact Us

Richard Bramble

Head Chef

Email: info@yeschefdining.co.uk

Call: 0756539926

Visit: www.yeschefdining.co.uk

37 Longfield Road, Leamington Spa, CV31 1XB