

Gourmet Winter Menu

£39.00 per head



Amuse-Bouche

Creamed celeriac and parsnip crisps



Starter

Pan fried potato and onion rosti with creamed leeks and free range poached egg finished with micro herbs

Pan fried chicken livers on toast with spinach, peas and pancetta in a Madeira jus

Butternut squash and sweet potato soup with roast chestnuts served with crusty bread and butter

Smoked eel with chicory leaves, celeriac remoulade and sliced radish finished with a citrus lemon dressing

Spiced natural smoked haddock cake with minted pea puree finished with an orange citrus dressing and micro herbs



Palate cleanser

Lemon sorbet



Main Course

Medallions of pork tenderloin with sautéed carrots, green beans, new potatoes and peas in a sage lemon butter sauce finished with oven roasted vine cherry tomatoes

Mussels and clams in a saffron a la crème or marinere sauce finished with fresh herbs served with crusty bread

Stuffed chicken breast with gruyere cheese and spinach wrapped in prosciutto served with blanched green beans and dauphinoise potatoes finished with a chicken jus

Crispy sage, butternut squash, spinach and roasted chestnut gnocchi

King prawn and smoked chorizo with vine cherry tomatoes in lemon butter sauce finished with rocket salad and parmesan shavings



Dessert

Rhubarb and ginger jelly with rhubarb compote and crème anglaise finished with homemade crushed honeycomb

Warm chocolate brownie with chocolate sauce and vanilla ice-cream

Amaretti stuffed peaches with honeycomb ice-cream and grand Marnier syrup

Deconstructed banoffee crumble finished with coco powder



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