

Decadent Winter Menu

£75.00 per head



Amuse-Bouche

Cream of asparagus with prosciutto crisp



Starter

Breast of wood pigeon with pancetta, baby silver skin onion and puy lentils finished with parsnip crisps

Turkey and sage winter soup with pancetta and herb croutons served with crusty bread and butter (*can be vegetarian, if required*)

Crab and caviar with minted pea puree, pickled turnip, sriracha mayonnaise served with melba toast and edible flowers

Sautéed wild mushrooms in garlic and thyme butter sauce with crispy sprouted leaves and soft-boiled quail eggs finished with parmesan shavings and truffle oil

Beef fillet carpaccio with herb and Dijon mustard crust served with a rocket and parmesan shaving salad finished with fresh grated truffle and oil



Palate cleanser

Lemon sorbet



Main Course

Cod fillet and seared scallops with avocado puree, smoked chorizo and warm caper tomato salsa served with crispy pancetta and chive butter mash

Beef fillet cooked one way with greens puree, blanched whole baby carrots, oven roasted shallot and a wild mushroom duxelle finished with red wine jus and thin chips

Escalope of wild sea bass with steamed langoustines, creamed parsnip puree, roasted spring onion and leek with herb butter finished with shellfish bisque and side of new potatoes

Wild mushroom, spinach and roasted chestnut wellington served with bubble and squeak and crushed peas finished with mushroom jus

Rack of lamb with celeriac puree, minted crushed peas, parsnip crisps, oven roasted shallot and pomme anna potato finished with minted lamb jus



Dessert

Prosecco and saffron jelly with lemon Chantilly cream and cardamom shortbread

Chocolate and chilli tort with a raspberry jam and dried powder, white chocolate sauce and edible flowers

Apple tart with crème patisserie, cinnamon and apple compote and vanilla sponge finished with air dried apple crisp and vanilla ice-cream

Cardamom and pistachio panna cotta with rosewater syrup and rose petals



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