Yale Club of London

Christmas Dinner

Kings Head Pub

December 12th 2022

TO START

BRITISH PARSNIP & MULLED SOMERSET CIDER SOUP (V)
Topped with crispy greens, with toasted sourdough.
Vegan option available.

KING PRAWN & SMOKED SALMON COCKTAIL
King prawns with Bloody Mary Marie Rose sauce on a bed of lettuce, topped with smoked Scottish salmon. Served with farmhouse bread and butter.

CHICKEN LIVER & REDCURRANT PÂTÉ
Chicken liver pâté with redcurrants, an apple & date chutney and toasted ciabatta bread.

SLOW-ROAST CHERRY TOMATO & SHALLOT TART (VE)
Slow-roasted vine cherry tomatoes and roast shallots with a Yorkshire ale glaze on a light pastry case.

THE MAIN EVENT

HAND-CARVED BREAST OF TURKEY
With bacon & chestnut stuffing. Cumberland sausage pigs-in-blankets, roast carrots, seasonal greens, glazed parsnips, roast potatoes and gravy.

GRILLED FILLETS OF SEABASS
Two fillets of seabass on herb-crushed baby potatoes and long stem broccoli, with a king prawn, mussel and white wine butter sauce.

10OZ CHARGRILLED RIBEYE STEAK (+ £6.00)
21-day-aged ribeye steak with slow-roasted vine cherry tomatoes, tobacco onions, green salad and triple-cooked chips. With your choice of Béarnaise®, craft ale mushroom & bacon® or peppercorn® sauce.

SLOW-COOKED PORK BELLY
Roasted with honey, bubble & squeak mash, roast carrots, seasonal greens, glazed parsnips, roast apple and a brandy apple jus.

WALNUT & ALMOND NUT ROAST (VE)
Root vegetable, cranberry & nut roast with roast carrots, seasonal greens, glazed parsnips and oven-roasted potatoes. Served with gravy.

TO FINISH

CHRISTMAS PUDDING (V)
Traditional pudding with sultanas and raisins soaked in dark rum, orange peel and festive spices, served with a rich brandy sauce.

CHOCOLATE CARAMEL GANACHE TART (V)
With a rich Belgian chocolate sauce and fresh cream.
Vegan option available.

BUCK'S FIZZ MERINGUE PIE (V)
Light pastry case filled with an orange prosecco curd, glazed with meringue, with mint & strawberry salsa and Champagne sorbet.

CHAMPAGNE SORBET (VE)
With fresh strawberries and blueberries.

For more info contact xmas@yale.org.uk