

2021

A Christmas to remember

Join us for a joyful Christmas! With festive decorations plentiful, creating a magical winter escape. This year we have created new delicious menus So if you love the season's traditions we would love for you to spend it with us.

Warmest wishes, merry christmas!

Serving Christmas Afternoon Tea every Thursday & Friday throughout December £23.95

Our Festive Fair menu will be available Thursday & Friday lunch

Saturday evening we will be offering our main menu with a *festive twist!*

Sunday Lunch offers a three course inclusive festive menu £29.95

Opening Days

Throughout December we will be open

Thursday Lunchtimes : 4th, 11th, 18th

Friday Lunchtimes : 5th, 12th, 19th, 24th

Saturday dinner : 6th, 13th, 20th

Sunday Lunch : 7th, 14th, 21st

Christmas Day

Festive Fair

Throughout December we will be offering along side our Christmas main menu a two course, £27.95 or three course, £29.95, Festive fair menu. Available on Thursday & Friday lunchtimes.



A fabulous Christmas gift!

Leave a little extra sparkle under the christmas tree this year.

Drop into the restaurant to collect your voucher gift or alternatively email us for your E/Gift voucher

For more information and reservations please telephone 01477 534048

email: mail@yellowbroom.co.uk

Activities may need to change in order to align with government guidelines.

2021



Festive Fair

Menu

Loch Fyne Smoked Salmon
Served on a warm dill pancake with chive cream cheese

Pave of goats cheese
Baked golden with a sesame seed crumb. Balsamic reduction. winter leaves

Roasted Parsnip Soup
Served with sourdough

Traditional Festive Turkey
*Yellow Boom Sage stuffing,
Chipolatas wrapped in bacon. Madeira gravy.
Fricasée of seasonal vegetables. Roast potatoes*

Baked Cod chestnut crumb
Courgette gratin, pumpkin velouté

Christmas Nut & Spinach Roast
Wild mushroom gravy

To Follow

Chocolate nougatine Ice cream
topped with a Ferrero Rocher.
Drizzled with Valrhona chocolate sauce.

Christmas Plum Pudding
Brandy Custard.

Christmas Eton Mess
*Crushed meringue laced with red berries
& cranberries soaked in Sauternes
pudding wine.*

Crème Brûlée
*Served with fresh berries & Lavender
Shortbread*

Yellow Broom Cheese Plate
Served with crackers, grapes & chutney.

*Two course menu £27.95
Three courses £29.95*

Not all ingredients are listed on our menu. Please speak to your server if you require further recipes information or have any allergy concerns.

Strict hygiene procedures are followed in our kitchen however due to the presence of nuts and nut products in some raw materials it is possible that traces may be found in our menu selection.dd a subheading