



Yale Club
Of
London

Christmas
Dinner
2023

Monday,
4 December
6:30-10:00 pm

The King's Head
10 Stafford
Street
W1.

TO START

SHALLOT, ALE & CAMEMBERT TART TATIN (V)

With a side salad, dressed with a balsamic glaze.

Vegan alternative available.

SPICED PARSNIP & SWEET POTATO SOUP (V)

Topped with root vegetable crisps. Served with sourdough bread & butter.

Vegan alternative available.

CHICKEN LIVER AND REDCURRANT PÂTÉ*

Chicken liver pâté with redcurrants, an apple & date chutney and toasted farmhouse bread.

KING PRAWN & SMOKED SALMON COCKTAIL

King prawns with Marie Rose sauce on a bed of lettuce, topped with smoked Scottish salmon. With farmhouse bread and butter.

THE MAIN EVENT

10OZ CHARGRILLED RIBEYE STEAK* (+£6)

21-day-aged ribeye steak with vine cherry tomatoes, green salad and chunky chips. With your choice of Béarnaise*, craft ale mushroom & bacon* or peppercorn* sauce.

HAND CARVED BREAST OF TURKEY

With bacon & chestnut stuffing, Cumberland sausage pigs-in-blankets, roast carrots and sprouts, glazed parsnips, roast potatoes and a rich gravy.

WALNUT & ALMOND NUT ROAST (VE)

Root vegetable, cranberry & nut roast with glazed roast carrots & parsnips, sprouts and oven-roasted potatoes. Served with a rich gravy.

SLOW COOKED PORK BELLY

With bubble & squeak mash, slow roasted apple, mixed green vegetables and rich gravy.

GRILLED FILLETS OF SEA BASS*

In a clam & lobster bouillabaisse sauce. Served on crispy crushed baby potatoes with long stem broccoli.

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.

RICH DARK CHOCOLATE TRUFFLE TORTE (V)

With salted caramel sauce & whipped cream.

SALTED CARAMEL PROFITEROLES (V)

With a passion fruit coulis, white chocolate pieces and strawberries.

BLACKBERRY AND APPLE CRUMBLE (V)

Topped with an oat crumb. Served with vanilla custard.

Vegan alternative available.

CHEESE BOARD (V) (+£5)

Taw Valley mature Cheddar, Cropwell Bishop Stilton and soft Camembert, served with celery and an apple & date chutney.

For more info, contact: xmas@yale.org.uk

Children's menu available, simply enquire at the bar. Adults need around 2000kcal a day.