



**DECEMBER EVENING SPECIAL MENU**

**Served Friday & Saturday 4.30pm - close**

**1 course £15.95 - 2 courses £18.95 - 3 courses £21.95**

**3 course meal for 2 plus bottle of house wine or 4 beers £48**

**3 course meal for 2 plus bottle of Prosecco £58**

**STARTERS**

Soup of the Day served with fresh baked bread roll [V]

Thai style fishcakes with sweet and sour cucumber salsa and chilli dipping sauce

Fried salt and Szechuan pepper chicken with Napa salad and teriyaki dressing

Chicken Liver Parfait, mango & red onion chutney & toasted brioche

Whipped goats cheese bon bons, sweet beetroot puree, candied pecans, carrot & rocket salad [V]

Chicken Tempura with Yum's unique sauces

Salt & Chilli Squid, crunchy Thai salad with lime & chilli dressing

**MAINS**

Roast supreme of chicken, crispy noodle cake, Asian vegetables and Thai coconut cream

Himalayan Salt Aged Sirloin Steak, onion rings, Mushrooms, Slow Roast Tomato and Chunky Chips  
(£5 supplement)

18 hour slow roast Daube of beef, colcannon croquettes, crispy root vegetables and Guinness jus

Pan fried hake fillet, rosemary crushed jersey royals, seafood chowder, glazed carrots & tobacco onions

Satay infused chicken, sweet chilli noodles in a roasted peanut & garlic sauce [V]

Yums traditional Irish boxty of the day (ask server for today's filling) [V]

18 hour slow roast belly of pork with chorizo dauphinoise potato, squash puree, black pudding bon bon seasonal vegetables & rich onion gravy

Butternut squash, Sweet Potato & Lentil Curry with Rice and House Naan Bread [V]

**SIDES**

Chunky Chips £3.25

Buttery Mash £2.95

Mixed Salad £2.95

Garlic Sauté £3.25

Seasonal Veg £3.25

Truffle & Parmesan Sweet Potato Fries £3.75

[V] \* Vegetarian or can be adapted to suit

**FOOD ALLERGY NOTICE**

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREENUTS, FISH & SHELLFISH