



FESTIVE DINNER MENU



www.yeotown.com

At Yeotown London, we believe the festive season is a time to nourish body and mind in equal measure. Our holiday menu is crafted with ingredients chosen for their integrity, flavour, and winter comfort: grass-fed, regeneratively farmed meats from The Ethical Butcher, wild-caught sustainable fish, and seasonal produce from our trusted local growers.

Each dish celebrates the warmth and richness of the festive season while supporting genuine wellbeing, staying true to our Yeotown philosophy of being strong in body and clear in mind.

SMALL PLATES

Beetroot Hummus, Za'atar, Homemade Five Seed Crackers or Crudités 7

Vibrant beetroot blended with tahini and lemon.

(S) (VG) (GF)

Rich in antioxidants and nitrates for healthy circulation and focus.

Spiced Lentil, Roast Parsnip & Apple Soup 9

A velvety blend of aromatic lentils, roasted parsnip, and fresh apple, topped with parsnip crisps, a drizzle of hot honey and toasted sourdough. (VGO) (G) (GFO) (C)

Seasonal vegetables to support immune and gut health.

Devonshire Rarebit Portobello 11

Earthy Portobello mushroom baked with Taw Valley cheese rarebit. Served with homemade apple & cranberry chutney and seasonal leaves. (D) (M) (GF)

A source of antioxidants for immune resilience.

Smoked Chalk Stream Trout, Fennel & Clementine Salad 12

Delicate smoked trout paired with shaved fennel, clementine and avocado crema. Fresh, vibrant and beautifully balanced. (F) (GF) (M)

Omega-3s for brain clarity and mood balance. Fennel supports digestion.

Bresaola Carpaccio 12

Air-dried British beef bresaola, Parmesan, wild rocket and our zero-waste pickles for a vibrant balance of flavour. (M) (D)

Lean protein and iron to support steady winter vitality.

LAND & SEA

Venison Steak & Red Berry Jus 26

Parkland Estate venison haunch steak, seared to tenderness and finished with a rich red berry jus, parsnip puree, seasonal greens & roasted root vegetables. A refined & sustainable celebration of seasonal flavour and provenance. (SU) (M) (C)

Lean, iron-rich game supports stamina and winter vitality, while antioxidant-packed berries offer immune-boosting balance.

Yeotown Festive Dinner 24

Free-range chicken breast supreme roasted with festive herbs served with cranberry, quinoa & pecan stuffing, seasonal greens, roasted root vegetables and a nourishing bone broth gravy. A healthy twist on a festive classic. (N) (M) (C)

Lean protein to support strength and immunity; nuts and whole grains for strength and immune support

Pistachio Crusted Scottish Salmon 24

Oven-roasted Scottish salmon topped with a pistachio crumb served with a quinoa, wild rocket, fennel & orange salad and turmeric spiced sweet potato. (F) (N) (M) (DF)

Rich in omega-3s for brain health; pistachios and turmeric for anti-inflammatory balance.

Lemon & Black Pepper Pan-Fried Sea Bass 24

Crisp-skinned sea bass with minted pea purée, charred broccolini, herb-roasted potatoes and lemon-herb crumb. (F) (G) (GFO) (DF)

Omega-3s for glowing skin and cognitive clarity; bright greens to revitalise digestion.

PLANT POWERED

Thai Red Vegetable Curry 18
Homemade Thai red curry with coconut milk, okra, green beans and spinach, served with brown and wild rice. **(VG) (GF) + Prawns (F) 5 + Tofu (S) 4.5 + Extra Spicy**

Coconut and turmeric to calm inflammation; herbs to uplift and energise.

Roasted Cherry Tomato & Spinach Linguini 16

Slow-roasted cherry vine tomatoes, garlic, chilli, spinach and toasted seeds tossed through linguini, finished with Pangrattato and micro watercress. **(G) (GFO)**

Rich in lycopene and antioxidants to support skin, energy and cellular health.

Yeotown Harvest Medley 17
A vibrant mix of quinoa, brown & wild rice, roasted sweet potato, spinach, kale, beetroot hummus, kimchi, and crispy chickpeas. **(VG) (S) (GF)**

Protein and probiotics for balance and restoration – a complete plant-powered reset in one bowl.

Superfood Caesar Salad 16

Spinach, red chard and kale in a vegan Caesar dressing with sweet potato, sourdough croutons, chickpeas and walnut parmesan.
+ Grilled chicken breast 4 (G) (N)

Leafy greens and healthy fats to support hormonal balance and radiance.

SIDES

Charred Broccolini & Lemon, Walnut Parmesan (N) 7

High in fibre and vitamin C for glowing skin and strong immunity.

Herb Roasted Potatoes, Truffle or Sriracha Aioli

A source grounding energy and satisfying nourishment.

Seasonal Salad, Lemon Vinaigrette (M) 6

Cleansing greens and citrus to support liver function and vitality.

Maple Mustard Root Vegetables 6

Rooted in comfort, balanced with healthy oils and herbs for digestion.

Disclaimer: Please be aware that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know if you have any allergies or intolerances. An optional 12.5% discretionary charge will be added to your bill.

Allergen Guide: Celery **(C)** - Gluten **(G)** - Mustard **(M)** - Nuts **(N)** - Peanuts **(PN)** - Sesame **(S)** - Sulphates **(SU)** - Soya **(SY)** - Fish **(F)** - Eggs **(CE)** - Vegan **(VG)** - Gluten Free **(GF)** - Nut Free Option **(NFO)**

NATURALLY NAUGHTY DESSERTS

Spiced Apple & Blackberry Oat Crumble 11

Ginger and cinnamon stewed apples, buttery oat & almond crumble, vanilla bean nice-cream, blackberry coulis. **(VG) (N) (SY) (GF)**

Apples and oats for slow-release energy; spices to warm digestion and circulation.

Sticky Gingerbread Pudding, Vanilla Ice Cream 11

Warm spiced gingerbread made with dates served with dairy-free ice cream. A festive hug of ginger, cinnamon and sweet caramel notes. **(SU) (N) (GF) (VG)**

Warming spices to aid digestion.

Dark Chocolate & Orange Mousse, Candied Hazelnuts 11

Silky dark chocolate & cacao mousse lifted with vibrant orange zest and topped with candied hazelnuts. Indulgence with seasonal flare. **(N) (SY) (VG) (GF)**

Cacao antioxidants for mood and immune support.

Fresh Fruit Platter 8

A light, vitamin-rich finish to rebalance and refresh.

Nice Cream (ask for today's flavours) 3

Dairy-free indulgence made from pure fruit and plant-based goodness.