



THE YARROW

Christmas Eve 4 course Dinner

Welcome drink & canapés

Treacle cured salmon, pickled beetroot, ginger and crème fraîche

Bogle Chenin Blanc, Clarksburg

Pan-fried Gigha halibut, trompettes de la mort, sauternes and orange cream sauce

McManis Viognier, River Function

Roasted fillet of beef, truffle mashed potato, cep mushrooms, cabbage, pancetta, salsify and red wine sauce

Chateau Capion, Le Chemin de Garennes, Languedoc-Rousillion

Black forest soufflé and vanilla ice cream

Elysium Black Muscat, California

Mince pies

*Arrival from 6:30pm to enjoy a
welcome drink, canapés and our
live music*

Guests seated from 7:30pm

INCLUDES A
WELCOME
DRINK,
CANAPÉS
AND LIVE MUSIC

£45pp

MATCHING WINE
FLIGHT EXPERTLY
PAIRED BY OUR
IN-HOUSE
SOMMELIER

£35pp