



THE YARROW

JAZZ SUNDAY

LUNCH

Sunday 9th November - 12pm - 2:30pm

Starters

Spiced carrot soup, Rayu dressing, croutons
Chicken liver parfait, port and red currant jelly, salad, brioche
Smoked salmon, poached egg, parsley dressing
Twice baked cheese soufflé, tomato fondue and Parmesan

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Mains

Delica pumpkin and chestnut wellington, potato terrine and vegetarian gravy
Pan fried cod, crushed new potatoes, spinach, chive and Champagne sauce
Roasted salt aged pork with all the trimmings
Roasted salt aged Sirloin of beef (served pink) with all the trimmings

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Desserts

Apple crumble soufflé with vanilla ice cream
Chocolate croissant bread and butter pudding with clotted cream ice cream
Raspberry cheesecake with raspberries and raspberry sorbet
Selection of British cheeses, chutney, grapes and crackers

£40 per person | £25 per child

01843 460 100
enquiries@yarrowhotel.co.uk