



THE YARROW

Easter Sunday Lunch

Sunday 5th April | 12pm - 2pm

Starters

- Pea soup, croutons and rapeseed oil
- Confit chicken croquette, melted leeks, onion purée and watercress
- Salt cod fishcake, crushed peas, poached egg and chive butter sauce
- Twice baked cheese soufflé, tomato fondue, thyme crumb and thyme oil

Mains

- Pan fried gnocchi, wild garlic, peas, baby gem and wild garlic velouté
- Roasted cod, peas, bacon, gem and creamed mashed potato
- Salt aged roasted sirloin of beef with all the trimmings (served pink)
- 18 hour braised pork belly, hispi cabbage, fondant potato and mead sauce

Desserts

- Strawberry soufflé with vanilla ice cream
- Passionfruit tart with passionfruit sorbet
- Chocolate mousse, raspberries and raspberry sorbet
- Selection of British cheeses, grapes, chutney and crackers

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Adults

£40

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Children

£25

