



THE YARROW FESTIVE DINNER MENU

Get into the festive season with our Festive Dinner menu served every Tuesday, Wednesday and Thursday from Tuesday 24th November to Wednesday 23rd December between 6pm and 8:15pm.

STARTERS

Mushroom soup, truffle salsa, sourdough croutons
Pork and chorizo croquette, garlic aioli and watercress
Smoked salmon, sourdough, poached egg, parsley dressing and pea shoots
Cheese soufflé, tomato fondue, thyme crumb and herb oil
Sautéed tiger prawns, chilli and herb butter, burnt lime, coriander cress

MAIN COURSES

Butternut squash and sage pithivier, winter vegetables and vegetarian red wine sauce
Hake, creamed potato, spinach, Champagne and chive sauce
18-hour braised Kentish pork belly, apple sauce, roast potatoes, winter vegetables and red wine sauce
Roast turkey, stuffing, pigs in blankets and all the trimmings
Aged sirloin steak, Béarnaise sauce, salad and chips

DESSERTS

Affogato
Selection of sorbets
Cinnamon and raisin croissant bread and butter pudding, clotted cream ice cream
Chocolate mousse, brownie, orange gel and orange sorbet
Christmas pudding, brandy custard and vanilla ice cream
Selection of British cheeses, homemade chutney, grapes and crackers

2 COURSES - £32.00

3 COURSES - £38.00

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