



THE YARROW

# MOTHER'S DAY LUNCH

SUNDAY 15<sup>TH</sup> MARCH

12PM – 2PM

## STARTERS

Caramelised cauliflower soup, croutons and rapeseed oil  
Twice baked cheese soufflé, smoked tomato fondue and thyme crumb  
Salmon rillette, herb crème fraîche, pickled cucumber, toasted pumpernickel and dill  
Ham hock terrine, spiced pear chutney, toasted brioche and salad

## MAINS

Roasted red pepper and aubergine lasagne, spring vegetables and black olive tapenade  
Pan fried cod, sautéed new potatoes, asparagus and wild garlic sauce  
Roast lamb shoulder with all the trimmings  
Roast salted aged sirloin of beef with all the trimmings (served pink)

## DESSERTS

Rhubarb and ginger soufflé with vanilla ice cream  
Baked chocolate tart, candied pecans and brown butter ice cream  
Sticky toffee pudding with clotted cream ice cream  
Selection of British cheeses, grapes, chutney and crackers

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ADULTS  
£40

CHILDREN  
£25

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