



THE YARROW

JAZZ SUNDAY LUNCH

Sunday 20th September
12pm - 2:30pm

Starters

Celeriac and apple soup with parsley dressing (VE)
Smoked mackerel, salt baked beetroot, croutes and salad
Pork croquette, Romesco sauce, watercress
Twice baked cheese soufflé, tomato fondue, thyme crumb and watercress

Mains

Courgette, feta and artichoke tart with truffle cream (VE)
Cod, crushed new potatoes, leeks and creamed cider sauce
Roast pork with all the trimmings
Roast beef (served pink) with all the trimmings

Desserts

Lemon tart with raspberry sorbet (VE)
Pear and pecan soufflé, caramel, vanilla ice cream
Cherry bakewell tart, cherry gel, clotted cream ice cream
Selection of British cheeses, chutney, grapes and crackers

£40 per person | £25 per child

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