YARROW

at WEST BYFLEET



BOOKINGS NOW OPEN

CHRISTMAS DAY

FRIDAY 25TH DECEMBER

£85 per person

Canapés and a glass of English sparkling wine to begin

SMALL PLATES

Soup of the day
homemade bread and flavoured butter

Chicken liver pâté
beetroot chutney, pickled red onions, toasted brioche

Ham hock terrine
orchard compote, black pudding bon bon, Granny Smith apple

Crispy smoked salmon
pickled cucumber, chive mayonnaise, frisée salad

MAIN COURSES

Roasts come with roast potatoes, Yorkshire pudding, Brussels sprouts, glazed carrots and parsnips

Turkey ballotine
with pigs in blankets

Braised lamb shoulder
with pigs in blankets

Chestnut and cranberry nut roast
crispy stuffing balls

Sea-reared trout
butternut squash and pearl barley risotto, burnt butter sauce, pumpkin seeds

DESSERTS

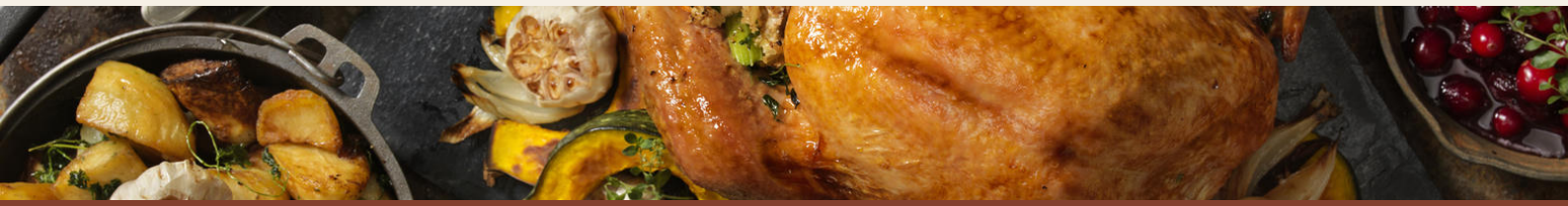
Sticky toffee pudding
toffee sauce and vanilla ice cream

Clementine
orange and cardamom crème brûlée, pink peppercorn shortbread

Christmas pudding cheesecake
brandy cream and spiced sponge

Cheeseboard
three cheeses with chutney, apple and caramelised walnuts

Petit fours, mince pies and coffee to finish
From Head Chef Kyle Robinson. Bring the whole family.



Book now. Tables are going fast.

01932 393572 · 4 Station Approach, West Byfleet

Please tell us of any allergies when you book.