

# PEARLY COW

## NO. 124 CHRISTMAS PARTY MENU

### OYSTER & TACO RECEPTION

Rock oysters, shallot, Cabernet Sauvignon vinegar, lemon & tabasco

Beef tartare and oyster cream tacos

Salt cod and crab tacos

Beetroot and goat's cheese tacos (V)

### STARTERS

Lobster soup, brandy cream & poached langoustine

Roast squab pigeon, warm lentil & pear salad

### THE MAIN EVENT

Waterford Farm Beef Wellington, truffle & red wine sauce

Monkfish Wellington, red wine butter sauce

*Both served with butter roast Charlotte potatoes, braised red cabbage, glazed heritage carrots*

### CHEESE

Vacherin Mont d'Or, fruit bread, spiced apple chutney

### AFTERS

Sticky toffee soufflé, vanilla ice cream

Christmas pudding parfait, caramelized oranges & ginger tuile

### TO FINISH

Tuaca chocolate truffles, gingerbread palmiers

**£ 1 1 0 P P**

(V) Vegetarian. Food prepared in our kitchen may contain one of the 14 allergens. If you have a food allergy, please let a member of the team know.

# PEARLY COW

## NO. 124 CHRISTMAS PARTY MENU

### BEFORE THE MAIN

Beef tartare and oyster cream tacos

Salt cod and crab tacos

Beetroot and goat's cheese tacos (V)

### STARTERS

Roast celeriac soup, smoked duck & chestnuts\*

Pork paté en croûte, fig and apple chutney

### THE MAIN EVENT

Roast breast of honey glazed goose, braised red cabbage, buttered sprouts,  
heritage carrots, sundried cranberry sauce

Roast loin of local cod, farrow and wild mushroom risotto, red wine fish sauce

Butternut squash ravioli sage and chestnut butter (V)

### AFTERS

Christmas pudding parfait baubles, brandy anglaise

Chocolate negus, pistachio praline (V)

### TO FINISH

Coffee and brandy truffles

**£ 8 0 P P**

Add cheese platter for the table - £15pp

*\*Vegetarian option available*

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