

PEARLY COW

BRIGHTON

NEW YEAR'S EVE

OYSTER & TACO RECEPTION

A glass of Chapel Down brut to enjoy with -

Whitstable oyster with merlot vinegar

Beef fillet, Tewkesbury mustard taco

Orange cured salmon taco

Goats cheese, pistachio and truffle honey taco

STARTERS

Oxtail and duck liver terrine, red wine sauce

Woodfired scallops, malt vinegar gel, cauliflower

Munchkin squash risotto, toasted seeds

THE MAIN EVENT

Charcoal roast ribeye of beef, beef fat fondant potato, cavolo nero, bordelaise sauce

Fillet of brill, sea vegetables and lobster sauce

Jerusalem artichoke pastilla, red wine sauce, baby vegetables

PUDDINGS

Yorkshire rhubarb cheesecake, sorbet

Chocolate and cherry fondant, buttermilk ice cream

CHEESE

Tunworth cheese, truffle honey and seaweed crackers

TO FINISH

Tuaca truffles, lemon tart, fennel biscuits

120 PER PERSON