

PEARLY COW

BRINGTON

CHRISTMAS DAY LUNCH

OYSTER & TACO RECEPTION

A glass of Chapel Down brut to enjoy with -

Whitstable oyster with merlot vinegar

Duck liver, smoked duck and cranberry taco & Orange cured salmon taco

Goats cheese, pistachio and truffle honey taco

STARTERS

Bouillabaisse terrine, poached lobster and caviar

Roast red leg of partridge, warm remoulade, sherry jus

Mushroom consommé, fresh truffle, cep tortellini

THE MAIN EVENT

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

Monkfish and truffle Wellington
red wine butter sauce, baby vegetables

Cashew and pistachio Wellington, roast potatoes,
braised red cabbage, buttered sprouts, heritage carrots, sundried cranberry sauce

PUDDINGS

Sticky toffee soufflé, toffee sauce, vanilla ice cream

Christmas pudding parfait baubles, brandy anglaise

Blood orange tart & sorbet

CHEESE

Baked truffled Barron, walnut & sultana bread

Rum and raisin truffles, orange & sesame tuilles, mini mince pies

130 PER PERSON