

PEARLY COW

WEDDING BREAKFAST MENU

STARTERS

- Egg Benedict, ham, grilled asparagus & toasted Muffin
- Nori seaweed cured salmon, creme fraiche (GF)
- The Pearly Cow, 45-day aged fillet of beef tartare, Exmoor caviar, oyster cream, charred sourdough *
- Hand dived scallops, black truffle, roasted cauliflower (GF) **
- Belly pork, ham hock, black pudding terrine, apple chutney
- Baby artichokes, puffed quinoa, mixed leaves (GF)(PB)
- Butternut squash soup & toasted pumpkin seeds (v)
- Tiger prawns, horseradish, orange, pickled baby beetroot *

MAINS

- Pearly Cow Beef Wellington, Madeira sauce ***
- Waterford Farm 45-day salt-aged steak 8oz Fillet served with peppercorn sauce or Béarnaise **
- Salt aged duck, braised red cabbage, carrot, red current sauce (GF)
- Braised beef cheek, potato puree, extra fine green beans & braising sauce
- Wild mushroom & butternut squash Wellington, rainbow chard (PB)
- Plaice, Poached mussels, potato, lemon, garlic (GF)
- Slow cooked shoulder of lamb, buttered mash & braised red cabbage
- Hazelnut crusted halibut, broccoli, heritage potatoes (GF) *
- Waterford Farm sirloin of beef , Yorkshire pudding & traditional garnish *
- Waterford farm salt-aged Côte de Boeuf served with peppercorn sauce & Béarnaise, glazed onions, bone marrow butter (GF) ***
- Half Scottish lobster, charred lemon, aioli, lobster butter sauce (GF) ***

SIDES (PER PERSON)

- Beef fat or non Beef fat chips, dijonnaise, chives (GF) 4
- Seasonal greens, fried bread, confit shallot (V) 2.5
- Skin on fries (GF) 2.5

W E D D I N G S

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DESSERTS

Warm treacle tart & vanilla ice cream

White chocolate parfait wrapped in raspberry crispies & seasonal fruit

Vanilla Creme Brulé, shortbread

70% Valrhona chocolate tart, Yorkshire rhubarb, pistachio *

Sticky Toffee Pudding Soufflé, vanilla ice cream *

Black Cow Vintage cheddar * (Made from the milk of grass-grazed cows, Black Cow Vintage is an intense and rich cheddar.
Aged for 12 months in a black truckle

HOW IT WORKS...

Pick one dish from each course for all of your guests to enjoy with you. Don't worry if you have anyone with particular requirements though - we'll of course cater for them.

£69 PER PERSON

* SUPPLEMENT OF £2.5 PER GUEST

** SUPPLEMENT OF £5 PER GUEST

***SUPPLEMENT OF £10 PER GUEST

W E D D I N G S

(GF) Gluten Free (PB) Plant Based (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