

PEARLY COW

TACO RECEPTION

A glass of Chapel Down

Goats cheese, beetroot gel, goats curd taco

Salt cod and crab, preserved lemon taco

Beef fillet tartare, Dijon mustard, capers taco

Freshly baked bread and beef fat butter

STARTERS

Burrata & heritage tomato salad, basil, aged balsamic

Crispy fried squid, lemon aioli, charred lemon

Double -baked Ashmore cheese soufflé, lyonnaise onions, smoked haddock

Chicken terrine, tarragon, celeriac slaw, toasted sourdough

THE MAIN EVENT

10oz Long Croft & Old sirloin steak

served with Béarnaise, glazed onion, bone marrow butter (GF)

Sea bream, chorizo lentils, spinach, Madeira sauce

Caesar salad - cornfed chicken leg, Caesar dressing, gem lettuce, crispy anchovies, parmesan

Wild mushroom risotto, parmesan & mascarpone

served with

Beef fat chips, Dijonnaise, chives

Black cabbage, crispy onions

Tenderstem broccoli, parsley, parmesan

AFTERS

70% Valrhona chocolate tart, pistachio ice cream

Vanilla and mascarpone crème brûlée, shortbread biscuits

Caramelised banana & rum milkshake, salted caramel ice cream

Early Grey panna cotta, macerated strawberries and raspberries

Coffee

95 PER PERSON

P R I V A T E D I N I N G