

# PEARLY COW

## WEDDING BREAKFAST MENU

### STARTERS

Butternut squash soup, toasted pumpkin seeds  
Nori seaweed cured salmon, crème fraîche (GF)  
Baby artichoke, puffed quinoa, mixed leaves (GF)(PB)  
Eggs Benedict, Yorkshire ham, grilled asparagus & toasted muffin

### MAINS

Slow cooked lamb shoulder, buttered mash potato, braised red cabbage  
Corn-fed chicken, pancetta, garden peas, potato terrine  
Hazelnut crusted halibut, tenderstem broccoli, heritage potatoes (GF)  
Wild mushroom & cauliflower risotto, pickled baby vegetables (V)

### DESSERTS

Bread & butter pudding, vanilla custard  
White chocolate parfait, seasonal fruit  
Black Cow Vintage Cheddar, biscuits, tomato chutney, grapes  
Warm treacle tart, clotted cream

### HOW IT WORKS...

Pick one dish from each course for all of your guests to enjoy with you. Don't worry if any of your guests have specific dietary requirements – we'll gladly cater to them.

£69 PER PERSON

# W E D D I N G S

A discretionary 12.5% service charge will be added to your bill. (GF) Gluten Free (PB) Plant Based (V) Vegetarian. Food prepared in our kitchen may contain any of the 14 allergens. If you have a food allergy, please let a member of the team know.

Thank you.