

PEARLY COW

CHRISTMAS DAY MENU

TO BEGIN

Duck liver, smoked duck and cranberry taco (NGCI, DF)
Orange-cured salmon taco (NGCI, DF)
Goats cheese, pistachio and truffle honey taco (NGCI, V)
Whitstable oysters with shallot and merlot vinegar (NGCI, DF)

STARTERS

Cured salmon, horseradish and dill dressing, toasted rye bread
Pork and partridge terrine in pastry, quince chutney
Cep and truffle risotto (V)

THE MAIN EVENT

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

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 (PB)

CHEESE

Baked truffled Barron, walnut and sultana bread (V)

AFTERS

Apple tarte tatin, calvados ice cream (V)
Christmas pudding parfait, brandy anglaise (V)
Blood orange tart, blood orange sorbet (V)

TO FINISH

Rum and raisin truffles, orange and sesame tuiles, mini mince pies (V)

A discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian (PB) Plant Based (NGCI) No Gluten Containing Ingredients (DF) Dairy Free.

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.