

# PEARLY COW

## CHOOSE A TACO

Cod, lemon, pear  
Beef fillet, kohlrabi, mustard  
Goats cheese, walnut, quince

## STARTERS

Beef carpaccio, capers, rocket  
Carrot and coriander soup with warm sourdough  
Goats cheese mousse, walnut quince

## THE MAIN EVENT

Roast turkey crown and leg  
cranberry and chestnut stuffing, beef fat potatoes, roast parsnip, sticky red cabbage,  
Brussel sprouts, pigs in blankets, chantenay carrots, gravy

45-day-aged sirloin  
Yorkshire pudding, beef fat potatoes, sticky red cabbage,  
roast parsnip, Brussel sprouts, chantenay carrots, gravy

Pan fried halibut  
lobster and mussel sauce, herbed potatoes, seasonal greens

Celeriac Wellington  
cranberry and chestnut stuffing, roast potatoes, sticky red cabbage,  
Brussel sprouts, chantenay carrots, sundried cranberry sauce (V)

## CHEESE

Baked truffled Barron, walnut and sultana bread (V)

## AFTERS

Apple tarte tatin, calvados ice cream (V)  
Christmas pudding, brandy anglaise (V)  
Winter berry and pistachio roulade, vanilla ice cream

150 PER ADULT

(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 us know.