PEARLY COW
BRIGHTON

CHRISTMAS PARTY MENU

TO START

Beef tartare, sourdough toast

Mushroom parfait, pickled enoki, sourdough toast (V)

Charcoal roasted scallop, roast cauliflower purée, caper butter

THE MAIN EVENT

280g fillet, peppercorn sauce, glazed onion, herb crumbed bone marrow, fries

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

Wild seabass, artichocke barigoule, dill butter sauce

Charcoal roasted Delica pumpkin stracciatella, wild mushroom, kale (PB)

AFTERS

Christmas pudding soufflé, brandy ice cream

Raspberry and white chocolate trifle, candied hazelnuts

Chocolate tart, pistachio ice cream

TO FINISH

Tea, coffee, brandy truffles and mince pies (V)

80 PER PERSON

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

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BRIGHTON

CHRISTMAS PARTY MENU

WHY NOT ADD ON

Oysters
lemon, mignonette (NGCI)
Each 5.5 Half dozen 27 Dozen 50

Selection of Sussex cheeses
walnut and raisin bread, chutney
12 PER PERSON

Taco Selection
Beef tartare, Dijonnaise
Goats cheese and date
Duck liver, smoked duck, orange gel

12 FOR THREE

(V)

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