PEARLY COW

WHILE YOU WAIT

A glass of Prosecco

Selection of canapés

Maldon oysters with merlot vinegar

STARTERS

Dressed crab, quail egg, chive oil & butter fried crab toastie

Honey glazed pork belly, apple & garlic purée, watercress, crackling

Roast celeriac veloute, almond, wild mushrooms & tarragon (PB)

MAINS

Beef Wellington, fondant potato, bordelaise sauce & creamed spinach

Half lobster thermidor, steamed new potatoes, gem lettuce & aioli

Roasted fennel & pink fir potatoes , romesco sauce, grated parmesan & salsa verde
(V, can also be made PB)

SWEETS

Chocolate marquise, pistachio cream & Kirsch macerated cherries

Tiramisu panna cotta, Kahlua & raspberries

Cheddar gorge, apple & beetroot chutney, Peter's Yard sourdough crackers

TO FINISH

Egg nog with marshmallows on the Big Green Egg BBQ

125 per adult

110 per adult for tables before 6pm

55 per child aged 3 - 12 (for tables beofre 6pm only)

NEW YEAR'S EVE

(PB) Plant Based
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
A discretionary 12.5% service charge will be added to your bill.