

PEARLY COW

CHRISTMAS PARTY MENU

STARTERS

Butternut squash soup, crispy sage (PB)

Pork pâté en croûte, fig and apple chutney

Smoked haddock risotto, quail eggs, spinach and parmesan cream

THE MAIN EVENT

Roast breast of honey-glazed goose
braised red cabbage, buttered sprouts, heritage carrots, sundried cranberry sauce

Roast fillet of brill
sea vegetables, lobster sauce

Pistachio and mushroom Wellington
roast potatoes, braised red cabbage, sprouts, roast carrots, red wine sauce

AFTERS

Christmas pudding, brandy custard (V)

Chocolate Negus, pistachio praline (V)

Colston Bassett Stilton
fruit bread, spiced apple chutney

TO FINISH

Brandy truffles and mince pies (V)

55

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

(V) Vegetarian (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.

PEARLY COW

CHRISTMAS PARTY MENU

TO BEGIN

Beef tartare and oyster cream tacos (NGCI, DF)

Salt cod and crab tacos (NGCI, DF)

Beetroot and goats cheese tacos (V, NGCI)

STARTERS

Butternut squash soup, crispy sage (PB)

Pork pâté en croûte, fig and apple chutney

Woodfired scallops, malt vinegar gel, garlic, leeks

THE MAIN EVENT

Roast breast of honey-glazed goose
braised red cabbage, buttered sprouts, heritage carrots, sundried cranberry sauce

Roast loin of local cod
Savoy cabbage, chive butter sauce (NGCI)

Sussex brie, cranberry and spinach pithivier,
red wine sauce, baby vegetables (V)

CHEESE

Truffle Barron, walnut bread, ale chutney (V)

AFTERS

Christmas pudding parfait, brandy custard (V)

Chocolate Negus, pistachio praline (V)

TO FINISH

Coffee and brandy truffle (V)

80

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.

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