

PEARLY COW

CHRISTMAS PARTY MENU

STARTERS

Onion and apple cider soup, crispy sage, freshly baked sourdough (PB, GF)

Chicken liver paté, fig and apple chutney, brioche

York Gin soy cured salmon, crème fraîche, dill, croutons

THE MAIN EVENT

Roast breast of glazed turkey

duck fat roast potatoes, braised red cabbage, buttered sprouts,
heritage carrots, roasted parsnips, sundried cranberry sauce (NGCI)

Roast fillet of brill

sea vegetables, lobster sauce (NGCI)

Pistachio and mushroom Wellington

roast potatoes, braised red cabbage, sprouts, roast carrots, red wine sauce

Butternut squash

stuffed with quinoa & chickpea salad, pinenuts (PB, GF)

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 (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.