

PEARLY COW

WHILE YOU WAIT

A glass of mulled cider or Prosecco

Ceviche seabass taco

Smoked duck & plum taco

Goat's cheese & truffle honey taco

Maldon oysters with merlot vinegar

STARTERS

Potted crab, smoked paprika, nutmeg, lemon,
toasted sourdough, blood orange & fennel salad

Turkey and ham croquettes, cranberry sauce, watercress

Salt baked beetroot, goat's curd, Tasmanian honey, pickled walnuts & Zataar
(PB with no honey and coconut feta)

MAINS

Roast breast of bronze turkey, sausage meat & confit leg stuffing,
goose fat & herb roast potatoes, braised red cabbage, pigs in blankets,
honey roasted parsnips, sprouts, carrots, gravy, Yorkshire pudding

Roast aged sirloin of beef, goose fat & herb roast potatoes, braised red cabbage,
pigs in blankets, sprouts, carrots, honey roasted parsnips, gravy, Yorkshire pudding

Chalk stream trout en croute, coffee & grain mustard dill sauce, new potatoes, watercress

Butternut squash & spinach Wellington, braised red cabbage, herb roast potatoes,
Puy lentils, sprouts, carrots, parsnips, gravy, Yorkshire pudding

SWEETS

Christmas pudding crumble, apples, pears, berries, vanilla custard

Poached pear, figs, blackberries & sweet mascarpone, toasted pistachio
(PB with vegan mascarpone and without figs)

Sticky toffee pudding, rich custard & salted caramel ice cream

TO FINISH

Coffee, tea and mince pies

C H R I S T M A S D A Y

(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.