PEARLY COW

New Year's Eve Menu

CANAPÉS

North Sea oysters, tempura aioli, nori seaweed Salted cod & crab tacos

STARTER

Hand-dived scallop, lobster, crab tortellini Exmoor caviar butter sauce

BEFORE THE MAIN

Hazelnut-crusted halibut, saffron potatoes, fennel, orange

MAIN EVENT

Salt-aged fillet of beef Wellington, beef-fat chips, Madeira sauce

SWEET

Poached apricot soufflé, 70% Valrhona chocolate sauce

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Yorkshire cheese board, crackers, fig & tomato chutney

Salted caramel chocolates & macarons

150 PER PERSON

A discretionary 12.5% service charge will be added to your bill. (GF) Gluten Free (PB) Plant Based (V) Vegetarian. Food prepared in our kitchen may contain any of the 14 allergens If you have a food allergy, please let a member of the team know. Thank you.