



# FESTIVE SEASON

2023

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THE  
COW  

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DALBURY LEES





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# FESTIVITIES

## AT THE COW

"We look forward to welcoming you at The Cow this festive season. Come and feast on our tasty contemporary dishes prepared by our Head Chef, Nathan and relax amongst the eclectic original features of this first class and much loved pub. There is surely no better place to celebrate the season."

Seasons greetings from all at Berkeley Inns &  
a prosperous New Year!

## OPENING TIMES

1ST DECEMBER - 24TH DECEMBER

Bar | Monday - Thursday 12:00-11:00pm  
Friday - Saturday 12:00-11:30pm  
Sunday 12:00-10:30pm

Breakfast | Monday - Saturday 07:30-10:30am  
Sunday 07:30-10:00am

Restaurant | Monday - Thursday 6:00-9:00pm  
Friday 5:00-9:00pm  
Saturday 12:00-9:00pm  
Sunday 12:00-7:00pm

CHRISTMAS EVE

Bar | 12:00-11:00pm  
Breakfast | 07:30 -10:00am  
Restaurant | 12:00-7:00pm

CHRISTMAS DAY

Bar | 12:00-6:00pm  
Breakfast | 07:30 -10:00am  
Restaurant | 12:00-1:00pm / 3:00-4:00pm

BOXING DAY

Bar | 12:00-8:00pm  
Breakfast | 08:00-10:30am  
Restaurant | 12:00-5:00pm

NEW YEAR'S EVE

Bar | 12:00-01:30am  
Breakfast | 07:30-10:00am  
Restaurant | 12:00-3:00pm  
Taster Menu | Sit Down 8pm  
Live Music

NEW YEAR'S DAY

Bar | 12:00-7:00pm  
Breakfast | 08:00-10:00am  
Restaurant | 12:00-5:00pm



# CHRISTMAS DAY

3 COURSES | £110PP

MONDAY 25TH DECEMBER 2023

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We require a deposit of £10.00 per person upon booking.  
We ask that you kindly complete your payment in full by Friday 1st December. These payments are non-refundable.  
Please provide us with your pre-order form by Sunday 10th December.

Bar | 12:00-6:00pm  
Breakfast | 07:30 -10:00am  
Restaurant | 12:00-1:00pm / 3:00-4:00pm

TO MAKE A BOOKING CALL 01332 824297  
OR VISIT [WWW.COWDALBURY.COM](http://WWW.COWDALBURY.COM)



# CHRISTMAS DAY MENU

3 COURSES | £110PP

## STARTERS

SPICED LENTIL & BUTTERNUT SQUASH SOUP (VE)

PHEASANT & CHESTNUT TERRINE (DF)

apple cider spiced chutney, charred sourdough bread

CORNISH SMOKED HADDOCK &  
KING PRAWN CHOWDER

panko breaded mussels, corn bread slice

PEA & BROAD BEAN SCOTCH EGG (V) (DF)

celariac remoulade, watercress salad

## MAINS

BUTTER ROASTED TURKEY ROULADE (NG)

duck fat roast potatoes, bread sauce, sausage & cranberry stuffing, rich gravy

PRIME ROASTED RIB OF BEEF (NG)

garlic & thyme pomme Anna, spiced red cabbage, roasted shallot, honeyed parsnip, red wine jus

PAN FRIED WILD TURBOT FILLET (NG)

pea & spinach purée, crab & dill duchess potatoes, tenderstem broccoli, lobster & king prawn cream

SALT BAKED CELERIAC (V)

Jerusalem artichoke purée, sprouts, pomegranate, tahini & herb sauce

## DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V)

brandy custard, vanilla ice cream, red currants

WHITE CHOCOLATE MOUSSE (NG)

passionfruit cheesecake, mango sorbet, winter berry jelly, passionfruit pearls

WARM PANETTONE BREAD & BUTTER PUDDING (V)

Cornish clotted cream, spiced apple compote, honeycomb ice cream

THE COW ARTISAN CHEESE BOARD

apple cider chutney, Fudges' biscuits, celery, grapes, candied walnuts

NG - NON GLUTEN | DF - DAIRY FREE | VG - VEGAN | NGO - NON GLUTEN OPTION

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE ANY OF OUR FOOD IS TOTALLY NUT FREE. SOME OF OUR DISHES CONTAIN NUTS AND OTHER DISHES MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE CONSULT A MEMBER OF STAFF AND ASK TO SEE OUR RECIPE BOOK DETAILING ALL THE INGREDIENTS WE USE IN OUR DISHES. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. PLEASE LET A MEMBER OF OUR TEAM KNOW, SHOULD YOU WISH FOR THIS TO BE REMOVED.



# NEW YEAR'S EVE

6 COURSE TASTER MENU | £70PP

SUNDAY 31ST DECEMBER

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Pre booking required.  
Deposit of £10.00 required upon booking.

Bar | 12:00-01:30am  
Breakfast | 07:30-10:00am  
Restaurant | 12:00-3:00pm  
Taster Menu | Sit Down at 8pm  
Live Music

TO MAKE A BOOKING CALL 01332 824297  
OR VISIT [WWW.COWDALBURY.COM](http://WWW.COWDALBURY.COM)



# NEW YEAR'S EVE TASTER MENU

6 COURSES | £70PP

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CLASSIC FRENCH ONION SOUP  
gruyère croutons

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GIN & ORANGE CURED SALMON (DF)  
wasabi caviar, black garlic aioli, cavolo nero, lemon cream

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CORNISH GAME TERRINE (DF)  
apple & ale chutney, melba toast, rocket & shallot salad

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HERB CRUSTED COD LOIN  
crab & dill duchess potatoes, pea purée, spinach, langoustine velouté

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LAMB BELLY ROULADE (NG)  
roasted lamb chop, parsnip dauphinoise, chantenay carrot purée, redcurrant jus

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RASPBERRY RICE PUDDING BON BON  
raspberry cheesecake, white chocolate, raspberry ice cream, raspberry dust

NG - NON GLUTEN | DF - DAIRY FREE | VG - VEGAN | NGO - NON GLUTEN OPTION

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE ANY OF OUR FOOD IS TOTALLY NUT FREE. SOME OF OUR DISHES CONTAIN NUTS AND OTHER DISHES MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE CONSULT A MEMBER OF STAFF AND ASK TO SEE OUR RECIPE BOOK DETAILING ALL THE INGREDIENTS WE USE IN OUR DISHES. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. PLEASE LET A MEMBER OF OUR TEAM KNOW, SHOULD YOU WISH FOR THIS TO BE REMOVED.



# TERMS & CONDITIONS

## BOXING DAY & NEW YEARS DAY

We require a deposit of £10.00 per person for tables of 8 or more upon booking. We ask that you kindly provide us with a pre-order for tables of 10 or more 48 hours prior to dining.  
Festive main menu not available on Sundays.

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## CHRISTMAS DAY

We require a deposit of £10.00 per person upon booking.  
We ask that you kindly complete your payment in full by Friday 1st December. These payments are non-refundable. Please provide us with your pre-order form by Sunday 10th December.

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## NEW YEARS EVE

Tasting Menu. Pre booking required.  
Deposit of £10.00 required upon booking.

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## ALLERGIES AND INTOLERANCES

V-Vegetarian, NG-Non Gluten, DF-Dairy Free, VE-Vegan, NGO-Non Gluten Option.  
Nuts, allergies and dietary requirements: we regret we cannot guarantee any of our food is totally nut free. Some of our dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please inform us upon booking and ask to see our recipe book detailing all the ingredients we use in our dishes.  
If you are in any doubt, please select another dish from our menu.

# GIFT CARDS

## A PERFECT GIFT FOR CHRISTMAS

Please visit [www.cowdalbury.com](http://www.cowdalbury.com) or  
call us on 01332 824 297

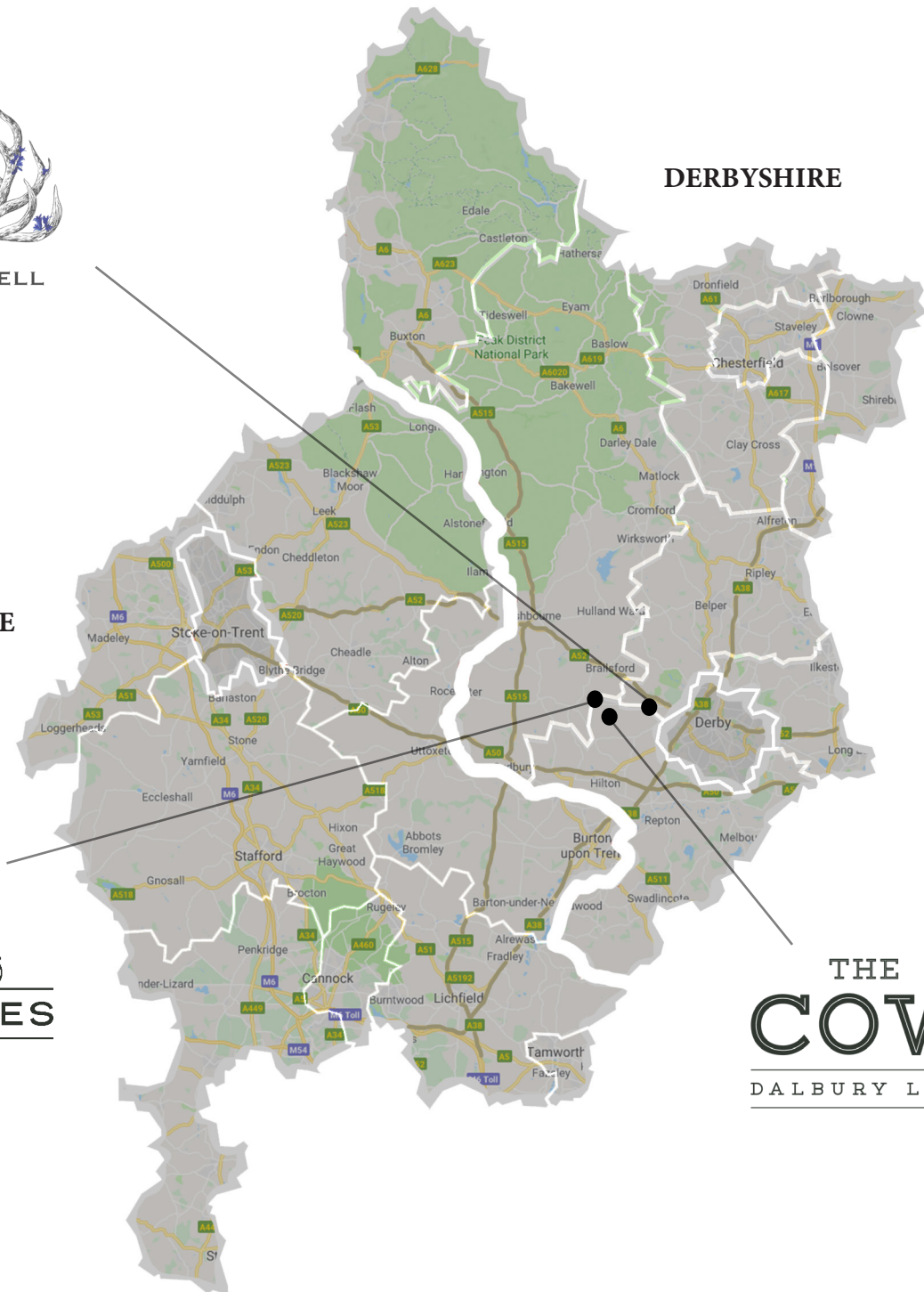




THE BLUEBELL

DERBYSHIRE

STAFFORDSHIRE



THE  
**COW**  
DALBURY LEES



THE BLUEBELL



THE HORSESHOES



THE COW  
DALBURY LEES



# CHRISTMAS DAY

## PRE-ORDER FORM

☐ Tick Choice

Starter - Soup  
 Starter - Terrine  
 Starter - Chowder  
 Starters - Scotch Egg  
 Mains - Roulade  
 Mains - Beef  
 Mains - Turbot  
 Mains - Celeriac  
 Dessert - Xmas Pud.  
 Dessert - Mousse  
 Dessert - B&B Pudding  
 Dessert - Cheese

Name														Adult / Child	Dietary Requirements

### NOTES:

Please note if any member of your party are affected by any food allergies or intolerances within 'dietary requirements'

Wine Bin No	Description	Qty