



"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 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 HOURS

### **1ST DECEMBER - 24TH DECEMBER**

Bar | Mon - Thu 12:00-11:00pm Fri - Sat 12:00-11:30pm Sun 12:00-10:30pm Breakfast | Mon - Sat 07:30-11:00am Sun 07:30-10:30am

**Restaurant |** Mon - Thu 6:00-9:00pm Fri 5:00-9:00pm

> Sat 12:00-9:00pm Sun 12:00-7:00pm

## **CHRISTMAS EVE**

**Bar** | 12:00-11:00pm **Breakfast** | 07:30 -11:00am **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 | 08:00-11:00am Restaurant | 12:00-6:00pm A La Carte

## **NEW YEAR'S EVE**

Bar | 12:00-01:30am Breakfast | 07:30-11:00am Restaurant | 12:00-3:00pm Taster Menu | Sit Down 8pm Live Music

## **NEW YEAR'S DAY**

Bar | 12:00-7:00pm Breakfast | 08:00-11:00am Restaurant | 12:00-5:00pm A La Carte





THURSDAY 25TH DECEMBER 2025

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

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 WW.COWDALBURY.COM



## STARTERS

TOMATO & TRUFFLE SOUP toasted brioche

BRANDY & CHICKEN LIVER PATÉ homemade fig chutney, melba toast, rocket & cucumber salad

KING PRAWN COCKTAIL king prawns & baby prawns in Marie Rose sauce, romaine lettuce, lemon wedge, brown bread & butter

BAKED CAMEMBERT sourdough toast, honey garlic & rosemary

# MAINS

all mains are served with creamed pancetta sprouts, orange & star anise infused carrots, honey roasted parsnips, spiced red cabbage

BUTTER ROASTED TURKEY ROULADE (NG) duck fat roast potatoes, pigs in blankets, mashed potatoes, Yorkshire pudding, rich gravy

> PAN FRIED TURBOT LOIN caper noissette, dauphinois potatoes

STRIPLOIN OF BEEF duck fat roast potatoes, pigs in blankets, mashed potatoes, Yorkshire pudding, rich gravy

> BEETROOT & RED ONION TARTE TATIN (VE) mini celeriac fondants, vegan gravy

## DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V) brandy custard, red currants

> CHRISTMAS YULE LOG vanilla ice cream

VANILLA CHEESECAKE mulled wine poached pear

THE COW ARTISAN CHEESE BOARD apple cider chutney, Fudges' biscuits, celery, grapes, apple

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.





CRAB CROQUETTES with lemon & parsley in a crisp panko coating

SMOKED MACKEREL PATÉ melba toast, caramelised onion chutney

PAN FRIED PIGEON BREAST hummus, pomegranate pearls & pomegranate molasses

HERB CRUSTED TURBOT hasselback potatoes, asparagus spears, caviar cream sauce

PAN FRIED VENISON
blackberry purée, dauphinoise potatoes,
honey roast carrots, parsnip crisp

MANGO SORBET

APPLE STRUDEL vanilla ice cream

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.



