

# CHRISTMAS DAY

## SAMPLE MENU

Menus can change due to market availability

### CHAMPAGNE & CANAPÉS

ROAST ORKNEY SCALLOP garden pumpkin, chestnuts and white truffle butter  
BERGAMOT AND CLEMENTINE CURED SALMON ginger, radish and English wasabi  
CELERIAC AND APPLE SOUP with a pheasant and cranberry sausage roll  
SALAD OF DEVON CRAB with grapefruit, winter leaves and crème fraiche

BLACK TRUFFLE PAPPARDELLE with melted ceps and pecorino

ROAST CORNISH GOOSE braised red cabbage, winter roots and quince  
RIB OF AGED BEEF loaded Yorkshire puddings, roast potatoes and garden greens  
GRILLED CORNISH TURBOT lobster butter, champagne, leeks and caviar  
WARM TART OF MONT D'OR cauliflower and black truffle

OUR VERY OWN CHRISTMAS PUDDING burnt butter ice cream, brandy  
WARM CHOCOLATE TART salted caramel and Brazil nut praline  
RHUBARB AND CUSTARD MILLEFEUILLE  
RUM BABA crème Chantilly

PORT AND STILTON

COFFEE, MINCE PIES AND TURKISH DELIGHT

£110



THE RECTORY

A discretionary 10% service charge will be added to your bill. All tips go directly to our staff.  
If you suffer with any allergies please speak to a member of staff. Thank you.