

CHRISTMAS PARTY

SAMPLE MENU

Menus can change due to market availability

PEAR AND CELERIAC SOUP with sprout tops, chestnut, Mont d'Or and brioche
HOT SMOKED SALMON AND CRAB clementine with winter leaves
TORTELLINI OF PARTRIDGE chanterelles, quince, truffle velouté
GRILLED CORNISH MACKEREL SQUID fregola garden habenada chilli
HAND ROLLED LINGUINE with black truffle and pecorino (supp)
SCALLOP pumpkin, bergamot, ginger and cep (supp)

VENISON WELLINGTON creamed cabbage beetroot and peppercorn sauce
ROAST RACK AND SHOULDER OF HERDWICK LAMB Jerusalem artichokes and Cime de rapa
COD Poole bay cockles salsify sea cresses and lardo di Calonata
ROAST DUCK quince and pear tarte fine, crushed suede and turnip
MONT'DOR PUMPKIN and winter truffle tart, winter leaf salad

RHUBARB AND CUSTARD MILLEFEUILLE
BRAMLEY APPLE SOUFFLÉ
WARM CUSTARD TART coffee ice cream and medjool date
CHRISTMAS PUDDING beurre noisette ice cream, brandy cream.
SOLERO SORBET...PINK GRAPEFRUIT AND VANILLA, BANANA...
WARM CHOCOLATE FONDANT with brazilnut and candied orange

SELECTION OF CHEESES (£12)

£45



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.