

NEW YEAR

SAMPLE MENU

Menus can change due to market availability

CANAPES

GRUYERES GOUGERES home cured Bresaola, prawn and lemon beignet

CARPACCIO OF CORNISH SEA BASS crème fraiche, chilli and blood orange

ROAST LOBSTER fregola, Cornish squid and sea cresses

HAY AND BERGAMOT SMOKED SALMON warm sourdough crumpets, caviar sour cream

PARTRIDGE AND GOOSE LIVER TERRINE with quince and toasted brioche

BERKSHIRE DEER WELLINGTON winter roots, roast chestnuts and elderberries

ROAST SUCKLING PIG braised red cabbage, neeps and tatties

GRILLED CORNISH TURBOT Jerusalem artichoke, shrimp and white truffle butter

AGED HONEY ROAST DUCK Szechuan peppercorns, tarte fine of quince

MONT D'OR walnut and fig bread

RHUBARB AND CUSTARD SOUFFLÉ ginger bread ice cream

WARM MUSCOVADO AND MEDJOL DATE TART

APPLE AND CALVADOS MILLEFEUILLE

BITTER CHOCOLATE CARAMAC Brazil nut and Seville orange

PETIT FOURS AND COFFEE

CHAMPAGNE AT MIDNIGHT

£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.