

THE
RECTORY
HOTEL

Monday 12th December

Canape

Jersey rock oyster, habanero tabasco, 3 each

STARTERS

Celeriac and pear soup, Mont d' Or gougères 9

Cured salmon, English wasabi, crème fraiche, clementine 13

Roasted Partridge, chestnut spätzle, black truffle 11

Warm salad of garden pumpkin, celeriac, pomegranate, ricotta 10

Roast calf sweetbreads and tongue, Winter slaw, chestnut 16

Devon crab, cacio e pepe 16

MAINS

Brill tails, seaweed dumplings, salty fingers, shrimp butter 23

Roast guinea fowl, toasted grains, pumpkin, quince 24

Cod, Jerusalem artichokes, hen of the woods, sunflower seed pesto 24

Agnolotti of white sweet potato, trompette, parmesan 21

Roast Venison, smoked potatoes, swede, carrot, damson 26

Barbequed short rib and rump of beef, bone marrow, crisp potato galette 30

DESSERTS

Bitter chocolate delice, brazil nuts, salted caramel ice cream 9

Apple crumble soufflé, damson ripple ice cream 9

Rectory Christmas pudding, brandy and clementine ice cream 9

Warm muscavado tart, crème fraiche 9

Sorbet (lychee and raspberry, solero, clementine)/Ice cream (vanilla, salted caramel) 6

Cheese; Baron bigod, Berkswell, Blanche, Stilton 12

