

THE  
RECTORY  
HOTEL

Wednesday 14<sup>th</sup> December

CANAPE

Jersey rock oyster, habanero tabasco, 3 each

STARTERS

Celeriac and pear soup, Mont d' Or gougères  
Roasted Partridge, chestnut spätzle, black truffle  
Warm salad of garden pumpkin, celeriac, pomegranate, smoked ricotta  
Scorched Cornish mackerel, squid, puntarella, anchovy cream  
Hand homemade linguini, black winter truffle, aged parmesan (sup 6.5)  
Cured salmon, English wasabi, crème fraîche, clementine

MAINS

Cornish turbot, seaweed dumplings, mussels, leeks, shrimp butter (£6 sup)  
Roast guinea fowl, toasted grains, kabocha squash, quince  
Loin of Cod, Jerusalem artichokes, hen of the woods, sunflower seed pesto  
Agnolotti of Italian white sweet potato, trompettes, aged parmesan  
Roast Venison, potato galette, swede, carrot, damson  
Suffolk lamb, smoked potatoes, pumpkin, chard

DESSERTS

Bitter chocolate delice, peanut brittle, salted caramel  
Bramley apple crumble soufflé, damson ripple ice cream  
Crème brulee, Yorkshire rhubarb, madeleines  
Warm muscavado tart, crème fraîche  
Rectory Christmas pudding, brandy and clementine ice cream  
Sorbet (Solero, Raspberry & Lychee)/Ice cream (Salted Caramel, Vanilla)  
Cheese / Baron Bigod, Blanch, Berkswell (£5.00 sup)

TWO COURSES £35      THREE COURSES £42



