

NEW YEAR

SAMPLE MENU

Menu can change due to market availability

CANAPES

WILD MUSHROOM ARANCINI
COPPA CON COLLO
PRAWN & LEMON BEIGNET

CEVICHE OF WILD SEABASS crème fraiche, citrus, dill
BBQ CORNISH SQUID fregola, fennel, gremolata
GOOSE LIVER PARFAIT granny smith, hazelnut, brioche
WINTER BLACK TRUFFLE LINGUINE aged parmesan

WILD CORNISH TURBOT brown shrimp, salsify, confit lemon
AGED HONEY ROAST DUCK tarte fine of pear, sprout tops, chestnuts
HEREFORD BEEF WELLINGTON winter roots, pickled walnut
ROAST FALLOW DEER rosti potato, red cabbage, blood orange

MONT D'OR walnut & fig bread

WARM MUSCAVADO TART medjool date ice cream
BITTER CHOCOLATE PAVE caramac, clementine sorbet
FORCED YORKSHIRE RHUBARB & CUSTARD MILLEFEUILLE
WARM POLENTA CAKE spiced winter fruit, clotted cream

PETIT FOURS & COFFEE

CHAMPAGNE AT MIDNIGHT

£110

THE RECTORY

A discretionary 10% service will be added to your bill. All tips go directly to our staff.
Please advise us of any dietary requirements. Whilst we can accommodate guests with food intolerances and allergies, we are unable to guarantee that our dishes will be completely allergen free.
Seasonal game may contain shot