

CHRISTMAS DAY

CHAMPAGNE

CANAPÉS

PÉRIGORD TRUFFLE croquette
CURED TROUT mustard & dill blini
COPPA beetroot & stilton crostini

ROASTED CEPS crisp polenta, Oglesfield cream, sage
LOBSTER RAVIOLO bisque, tarragon oil, caviar
ROAST ORKNEY SCALLOP nduja, celeriac cream, hazelnuts
TARTARE OF WILD VENISON tardivo, 25-year-old balsamic

AGNOLOTTI OF RICOTTA & CAVOLO NERO Périgord truffle, Jerusalem artichoke,
36-month parmesan

TRANCHE OF CORNISH TURBOT lobster sauce, braised fennel, winter citrus
AGED HEREFORD BEEF SIRLOIN Yorkshire pudding, glazed sandy carrots, horseradish
ROAST GOOSE braised red cabbage, apple, date, sweet pickled cedro

Served with roast potatoes & winter greens for the table

HOMEMADE CHRISTMAS PUDDING brandy butter ice cream
VALRHONA CHOCOLATE CRÉMEUX crème fraiche, brown butter caramel, cocoa nib tuile
PRUNE & ARMAGNAC SOUFFLÉ crème anglaise, roast almond ice cream
RUM BABA Tahitian vanilla cream, muscovado roasted pineapple

PORT & STILTON

COFFEE & MINCE PIES

£110

SAMPLE MENU

Menus can change due to market availability

THE RECTORY

A discretionary 12.5% 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.