

CHRISTMAS PARTY

CEP, CHESTNUT & JERUSALEM ARTICHOKE SOUP

SMOKED HADDOCK CROQUETTES tartare sauce & watercress

LIGHTLY CURED CHALK STREAM TROUT trout roe, cultured cream, dill, buckwheat blini

PORK, PISTACHIO & AGEN PRUNE TERRINE treacle mustard

DELICA PUMPKIN CAPPELLACCI smoked chilli butter, candied almonds

TRANCHE OF WILD CORNISH BRILL gnocchi, broccoli, winter leaves

DRY AGED HEREFORD BEEF SIRLOIN carrots, beetroot & horseradish

ROAST DUCK BREAST, CONFIT LEG pickled fig, charred Treviso, toasted walnut

MILLEFEUILLE clementines, clementine curd, ricotta

VALRHONA CHOCOLATE CREMEUX crème fraiche, brown butter caramel, cocoa nib tuile

PRUNE & ARMAGNAC SOUFFLE crème anglaise, roast almond ice cream

PISTACHIO CAKE yoghurt & rosewater sherbet, honey baked quince

£65

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.