

NEW YEARS EVE

CHAMPAGNE

CANAPES

HAM & CHEESE 'croque-ette'
WHIPPED SMOKED COD'S ROE seaweed crisp
RAW BEEF rye cracker

STARTERS

EGG YOLK RAVIOLO ceps, tarragon
SCALLOP 'EN CROUTE' endive, sauternes, hazelnut
UK BLUEFIN TUNA TARTARE garden cucumber, hot sauce, pistachio, crostini
FOIE GRAS & DUCK LIVER PARFAIT toasted brioche, quince

GNOCCHI WITH BEENLEIGH BLUE radicchio, walnut, 25 year old balsamic
WILD SEA BASS crab, crab sauce, celeriac
ROAST BREAST & CONFIT LEG OF PEKIN DUCK candied cedro, mustard greens
FALLOW DEER WELLINGTON Jerusalem artichoke

FOR THE TABLE

POMMES PUREE Perigord truffle
WINTER GREENS garlic, chilli

DESSERTS

PRUNE & ALMOND TART crème anglaise, iced jersey cream
HOT VALRHONA CHOCOLATE PUDDING salted caramel, milk ice cream
CHOUX BUN 'TIRAMISU' mascarpone ice cream, coffee ganache, chocolate sauce
RUM BABA Tahitian vanilla cream, muscovado roasted pineapple

TRUFFLED BARON BIGOD honeycomb

PETIT FOURS chocolate & rum truffles / gianduiotti / nasturtium fudge

£120

SAMPLE MENU

Menus may 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.