

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

MAINS

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 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.