

THE RECTORY

CHRISTMAS MENU

3 courses £30 per person

Pre-booked tables only. Pre-order required.

Gratuities at your discretion

Starters

Cream of Jerusalem artichoke soup, homemade garlic and rosemary focaccia (v)

Game terrine, pickled root vegetables, piccalilli purée (gf)

Smoked cod Scotch egg, samphire, aioli

Wild mushroom ravioli, spinach and garlic broth, toasted pistachios (v)

Mains

Roast breast and leg of turkey, fondant potato, pigs in blankets, roasted roots and braised red cabbage, with a red wine jus (gf)

Pan-fried fillet of pollock, celeriac purée, braised lentils, lime gel and pea friccasse

Braised feathered blade of beef, Yorkshire pudding, roasted roots and braised red cabbage, with a red wine jus

Globe artichoke and heritage tomato tart, smoked garlic, salt-baked beetroot and watercress emulsion (v)

Desserts

Christmas pudding, brandy Anglaise and ice cream (v) (gf)

Spiced sticky toffee pudding, molten sea-salt caramel sauce

Chocolate and coffee torte, maple syrup and honeycomb

Caramelised pineapple, pink peppercorns, banana and passionfruit sorbet (v) (gf)

(v) suitable for vegetarians (gf) gluten free
items may contain nuts