

Upper Rectory Private Dining

£36 Per Person for 5 Courses

May 2022

Nibbles

Nibbles whilst you have pre-dinner drinks

Starters

Smoked Salmon & Asparagus

Mild Sriracha Hollandaise Sauce

Warm Pork Pie

Minted Parched Peas & Gravy

Cheese Souffle

Upper Rectory Signature Twice Baked Cheese Souffle with Balsamic Drizzle

Blowtorched Little Gem Lettuce

Homemade Salad Cream, Lightly Boiled Egg with/without Bacon

Sorbet

Mains

Old Fashioned Homemade Cottage Pie

Made with Welsh Black Beef & Seasonal Vegetables

Free Range Chicken Breast

Wild Garlic Pesto, Potato of the Day & Seasonal Vegetables

Celeriac & Shallot Dauphinoise

Potato of the Day & Seasonal Vegetables

Sea Bass

Chorizo Scented Lentils, Creamy Fish Fume Sauce, Potato of the Day & Seasonal Vegetables

Desserts

Tonka Bean Crème Brulée

Rhubarb & Apple Crumble

Custard

Lemon Mousse

Lemon Butter

Cheese Board

Selection of Artisan Cheeses with Crackers, Grapes & Upper Rectory Chutney

Some of our dishes may contain nuts, nut traces and other Allergens.
Please Enquire when you order.