

Upper Rectory Private Dining

£37 Per Person for 5 Courses

June 2022

Nibbles

Nibbles whilst you have pre-dinner drinks

Starters

Smoked Salmon & Asparagus

Beurre Blanc Sauce

The Chip Butty

Thrice Cooked Chips, Rocket, Grana Padano, White Truffle Mayo

Cheese Souffle

Upper Rectory Signature Twice Baked Cheese Souffle with Balsamic Drizzle

Blowtorched Little Gem Lettuce

Homemade Salad Cream, Lightly Boiled Egg, Anchovies, Lardons of Home Smoked Bacon

Sorbet

Mains

Pork Fillet

Parslied White Beans, Potatoes of the Day, Seasonal Vegetables, Cider Jus

Masala Butter Chicken Pie

Lemon Scented Mash, Parsley & Mint Sauce, 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

Strawberry Crème Brulée

Peach Tart

Double Cream

Lemon Mousse

Lemon Curd

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.