

A CHRISTMAS FEAST

STARTERS

Sweet potato and smoky bacon soup, with ciabatta and salted butter.

Korean fried chicken wings, spring onion, toasted sesame, coriander and red chillies.

Battered monkfish scampi, pomme frites, malt vinegar mayonnaise and lumpfish caviar.

Deep fried brie bites, cranberry sauce and simple salad. **V**

MAINS

Taylor's roast turkey, 'XL' pig in blanket, cranberry stuffing, duck fat roasties, honeyed winter roots and sprouts à la Française.

Lamb 'Kleftiko' shank, slow roasted with red wine and hedgerow berries and served with clapshot mash, gravy and allotment carrots.

Sri Lankan style coley and prawn curry, pilau rice, nigella seed flatbread and fresh coriander.

Deep filled 'hommity' pie with potato, garlic, mature cheddar, sliced mushrooms and baby spinach pie, served with a big salad and hand cut chips. **V**

DESSERTS

Christmas pudding and brandy sauce.

Our sticky toffee pudding with salted caramel sauce and vanilla ice-cream. **V**

Double chocolate brownie with peanut butter cookie dough ice cream and white chocolate sauce. **V**

Cheese board with fruit and ale chutney, crackers and sea salt butter. **V**

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Mini mince pie* and crackers.

£29.95 per person

*Mince pie not vegetarian.

Maximum 6 at any one table. Larger groups can be catered for on separate tables. Please enquire. £10 per person deposit. Two courses available £24.95. Feast menu: 2nd December - Christmas Eve. With Christmas Feast menu, all diners must pre-order from the above. Feast menu not available Sundays. Pre-bookings and pre-orders only. Main Menu also available during this period. Allergens, please ask.

The Rectory: 01246 277283