

Upper Rectory @ Home

£22 per Person for 4 Courses
or A La Carte (Individually Priced)

Friday 21st & Saturday 22nd May

Nibbles

Pre-Dinner Nibbles to enjoy whilst your meal is warming - £5

Starters

Black Pudding - £7

Sautéed Welsh New Potatoes & Homemade HP Style Brown Sauce

Mortadella - £6

Creamy Mozzarella, Cured Peppers, Petit Salad & Crusty Bread

Cheese Souffle - £7

Upper Rectory Signature Twice Baked Cheese Souffle, Balsamic Drizzle

Mains

Cassoulet à la Upper Rectory - £16

Confit Duck, Succulent Chicken, Sausage & Haricot Blanc & Seasonal Vegetables

Slowly Braised Featherblade of Beef - £17

Rich Beef Sauce, Potatoes of the Day & Seasonal Vegetables

Smoked Cod & Crab Mac 'n' Cheese - £16

Seasonal Vegetables

Japanese Vegetable Dumplings - £16

Seasonal Vegetables & Ramen

Desserts

Old Fashioned Victorian Trifle - £6

The Chocolate Mousse Cube - £6

Chocolate Almond Soil & Crème Anglaise

Cheese Board - £7

(£2 supplement if taken as part of £22 set menu)

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.