

Upper Rectory @ Home

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

Friday 24th & Saturday 25th September

Nibbles

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

Starters

Home Smoked Duck Breast - £7

Celery, Poached Pear & Trefaldwyn Blue Cheese

Melon - £6

Goats Curd, Jambon De Bayonne with Red Wine & Olive Oil Dressing

Cheese Souffle - £6

Upper Rectory Signature Twice Baked Cheese Souffle, Balsamic Drizzle

Mains

Confit of Free-Range Chicken - £16

Sharp Cherry & Madeira Jus, Potatoes of the Day & Seasonal Vegetables

Fillet of Outdoor Reared Pork - £17

Normande Sauce, Cabbice & Apple, Potatoes of the Day & Seasonal Vegetables

Roasted Heritage Tomato, Pepper & Fennel Seed Tart - £16

Gremolata Dressing, Potatoes of the Day & Seasonal Vegetables

Fillet of Sea Bass - £16

Salad Primavera, Herb Butter Sauce & Potatoes of the Day

Desserts

Tiramisu - £6

Double Cream

Sticky Toffee Pudding - £6

Old Fashioned Custard

Cheese Board (£2 supplement) - £7

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.