



# OLD RECTORY

HOUSE

## Private Dining Menu

3 COURSES FROM £34.95 PER PERSON PLUS SERVICE CHARGE

4 COURSES FROM £44.95 PER PERSON PLUS SERVICE CHARGE

### Starters

#### DEVILLED CHESTNUT MUSHROOMS (v, gfo)

Cooked in a spiced cream with wholegrain mustard and paprika served with toasted ciabatta

**MOROCCAN HALLOUMI (v, gf)** Deep fried halloumi with yoghurt, chilli, pomegranate & a chermoula drizzle

**ROASTED CELERIAC SOUP (v, veo)** with thyme & toasted hazelnuts served with warm bread & butter.

*Soup changes seasonally*

**PIG CHEEK BON BONS** Delicious cider-braised pork & apple in a crispy panko coating topped with smoked miso mayonnaise

**SALT & SZECHUAN PEPPER SQUID (gf)** With coriander & chilli aioli

**ROMESCO & COURGETTE SALAD (ve, gf, n)** Spiced romesco sauce with grilled courgettes, toasted pine nuts, plant based feta finished with lemon oil

### Mains

**CONFIT LEMON & SAGE ROAST CHICKEN** On the bone roasted chicken breast marinated in honey, lemon zest, rosemary & sage. Served with crispy French fries, aioli & rich chicken gravy

**PRAWN AND CHORIZO LINGUINI** Finished in a white wine, tomato, chilli & garlic sauce

**CREAMY TUSCAN GNOCCHI (ve)** gnocchi cooked in a creamy tomato & basil sauce with sun blushed tomatoes & wilted spinach finished with parsley oil

**SLOW COOKED SHORT RIB OF BEEF (£5.00 supp)** (gf) Braised in Guinness and red wine for 18 hours, served with mashed potatoes, roasted carrot & tenderstem broccoli

**THE ORANGERY STEAK & EMMENTAL BURGER** (gfo, vo) Fresh chargrilled beef burger topped with melted Emmental, lettuce, red onion, burger sauce on a brioche bun. Served with fries

**ROASTED BUTTERNUT SQUASH & SAGE WELLINGTON (v, veo)** Served with roasted new potatoes, buttered fine beans and red wine jus

**PAN FRIED SEABASS CAPONATA (£5.00 SUPP)** (gf) Served with sauteed new potatoes charred cherry tomatoes, fine beans and wilted rocket finished with a lemon & caper butter

**ALSO AVAILABLE ON A SUNDAY OR AS AN OPTION IF ALL GUESTS CHOOSE A ROAST**

**BEEF TOPSIDE (gfo)** Cooked pink

**FREE RANGE CHICKEN (gfo)**

**ROASTED BUTTERNUT SQUASH & SAGE WELLINGTON (v, veo)**

All served with roast potatoes, honey & cumin roasted parsnips, honey & caraway carrots, buttered seasonal greens, Yorkshire pudding, rich red wine gravy

### Additional sides for the table

**Cauliflower cheese (v)**

**Sauteed greens (v, ve)**

**Mixed leaf salad (v, ve)**

**Braised red cabbage (v, ve)**

**Mini pigs in blankets with honey mustard glaze**

Served in sharing bowls for the table. £3.95 per guest.

*Minimum 10 guests per item*

### Desserts

**WARM PECAN TART** with Chantilly cream (v, veo)

**CINNAMON CHURROS** with chocolate sauce (v, veo)

**CHOCOLATE & FOREST FRUIT FONDANT (v, gf)**

**BENNETTS FARM Ice Cream OR Mango Sorbet (ve, gf)**

**COCONUT & PASSION FRUIT PANNA COTTA (ve, gf)**

**CHOICE OF LIQUOR COFFEE (v, veo, gf)**

### 4th Course

#### CHEESE BOARD

A selection of three local seasonal cheeses served with an assortment of Miller Damsel crackers, Netherend butter, homemade ale chutney, grapes and candied walnuts

*Minimum 10 guests*

Please advise a team member if you suffer from any food allergies or dietary restrictions or would like to see our menu containing a list of dishes containing any of the EU top 14 allergens.  
(V) - Suitable for Vegetarians, (VE) - Vegan, (VEO) - Vegan Optional, (GF) - Gluten Free, (GFO) - Gluten Free Optional, (N) - Nuts, (SS) - Sesame Seeds.

A 10% service charge of will be added to your bill. While we take precautions to minimise the risk of cross-contamination in our kitchen, our food is prepared fresh daily and we cannot guarantee a total absence of ingredients in our venue which may cause an allergic reaction.