



DECEMBER 2025

# CHRISTMAS DINING

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AT THE OLD RECTORY HOTEL

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LUNCH MON - SUN & EVENING SUN - THURS

Enjoy a Christmas meal with all the trimmings

Choose from 2 or 3 courses

Tea / Coffee and Mince Pies

Large and small groups welcome

Max seating capacity 110


PRIVATE DINING ALSO AVAILABLE

BOOK YOUR TABLE ON 01603 738513



[www.oldrectorycrostwick.com](http://www.oldrectorycrostwick.com)

North Walsham Road | Crostwick | Norwich | NR12 7BG





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# CHRISTMAS

## STARTERS

- Carrot and coriander soup topped with vegetable crisps, served with a warm bread roll and butter (Gf available) (Vg)
- Mushroom, garlic and brie puff pastry tart (Vg available)
- Traditional prawn cocktail topped with homemade Marie Rose sauce, served with whole meal bread and butter (Gf available)
- Lightly curried chicken fillets served with a mini naan and mango mayonnaise (Gf available)
- Trio of fanned melon finished with fresh berries and a raspberry coulis (Gf) (Vg)

## MAIN COURSE

- Roast Norfolk turkey served with a sage and red onion sausage meat stuffing ball and bacon wrapped chipolata (Gf available)
- Topside of beef slow cooked in red wine served with a caramelised red onion and red wine gravy and Yorkshire puddings (Gf available)
- Oven baked teriyaki salmon set on stir fry vegetables topped with sliced spring onion (Gf available)
- Loin of pork resting on sauté potatoes served with a honey and wholegrain mustard sauce (Gf)
- Sweet potato, red onion, cheddar and spinach bake (Gf) (Vg available)

## DESSERTS

- Rich fruit filled Christmas pudding served with freshly whipped brandy cream (Vg) (Gf available)
- Sticky banoffee pudding served warm with custard (Gf available)
- Lemon and lime clotted cream cheesecake drizzled with a tangy lemon and Cointreau sauce (Vg) (Gf available)
- Fruits of the forest pavlova, crisp meringue, freshly whipped cream and a berry compote drizzled with a chilled crème anglais (Gf)
- Trillionaires tart, chocolate pastry case filed with a layer of soft caramel, topped with a rich chocolate ganache and gold dusting (Vg) (Gf)

## TEA/COFFEE AND MINCE PIES

**2 COURSES @ £29.50**

**3 COURSES @ £35.50**

**A non refundable booking fee of £10 per person is required on booking. Full payment and pre-orders by 1st Dec 2025 or 10 days prior if your booking is before 10th December**

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS

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