

THE OLD RECTORY HOTEL

Easter Sunday Lunch

STARTER

Ocean prawns served on a bed of mixed salad leaves and topped with a homemade Marie Rose sauce
served with wholemeal bread

Wild mushroom and chestnut pate served with a caramelised red onion chutney and grilled French bread
Roasted sweet potato and carrot soup, served with a warm bread roll

Crispy battered deep fried peppered haloumi served with a salad garnish and a smoked paprika
mayonnaise dip

Mini duck spring rolls served with a salad garnish and a hoisin dipping sauce

MAIN COURSE

Slow roasted topside of beef served with Yorkshire puddings and gravy

Honey and rosemary roasted leg of lamb with Yorkshire puddings and gravy

Garlic and thyme infused loin of pork in a white wine and coriander cream sauce finished with crisped
leeks

Oven poached cod loin with a crispy bacon and wild mushroom tagliatelle in a tomato and basil sauce
Sweet potato nutroast served with a vegan gravy

Roasted butternut squash and red pepper risotto topped with dressed rocket and finished with a
sprinkling of vegan cheddar

All the above are served with fresh seasonal vegetables and roast potatoes

DESSERT

Toffee apple brioche bread and butter pudding served with a vanilla custard

Lemon curd cheesecake served with a white chocolate clotted cream

Rich chocolate mousse layered with a vanilla Chantilly cream and topped with a chocolate crumb and
cracked mini eggs

Coconut panna cotta accompanied by a pineapple salsa

Mixed ice-cream sundae, chocolate, vanilla and strawberry ice-cream, with chocolate and strawberry
sauce, whipped fresh cream, a café curl wafer and topped with sprinkles

SUNDAY 31ST MARCH

INCLUDES 3 COURSES AND COFFEE + EASTER EGG HUNT FOR THE KIDS

TABLES AVAILABLE: 12:30PM – 2:00PM

£32.50 Per Person | £16.50 Children under 10 yrs

www.oldrectorycrostwick.com

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