



STARTER

Homemade soup served with hot crusty bread, choose from minestrone, French onion, broccoli and Stilton or carrot and coriander (V)
Wild and field mushrooms, infused with garlic and thyme, with a hint of cream and served in a crispy filo basket and finished with baby chard and chopped chives (V)
Salmon and spring onion fish cakes accompanied by mixed salad leaves and a chilli lime dressing.
Caramelized red onion tarte tatin, topped with warmed goat's cheese, finished with rocket and a balsamic dressing (V)
Sweet chilli and coriander falafel, accompanied by a roasted red pepper and tomato compote (Vg)
Potted smoked gammon with cracked black pepper and parsley, served with griddled ciabatta and a cinnamon spiced apple chutney

MAIN COURSE

Rosemary and thyme roasted sirloin of beef, served with homemade Yorkshire puddings and a port wine gravy.
Crispy confit of pork belly, with bubble and squeak and a caramelized apple and cider sauce.
Chargrilled chicken breast, with a wild mushroom and chorizo risotto and a tarragon jus.
Roasted seasoned rump of lamb with a sweet potato puree and a marsala, redcurrant and rosemary reduction
Grilled seabass with braised fennel and a citrus beurre blanc
Fillet of lemon sole, filled with prawns, dill and spring onions, and served with a white wine veloute
Baked butternut squash half, filled with cannellini beans, mozzarella cheese, peppers & tomatoes, topped with pumpkin & sunflower seed breadcrumb and accompanied by a lightly spiced tomato sauce (V)
Red Thai mixed vegetable curry served with fluffy white rice and Thai spiced crackers (Vg)

DESSERT:

Baked raspberry and white chocolate cheesecake
Crème brulee served with a homemade lemon shortbread and fresh berries
Spiced pear crumble slice served with clotted cream ice cream or a vanilla custard.
Triple chocolate tarte served with a sweet orange chutney and double cream.
Sticky toffee apple pudding accompanied by a quenelle of whipped mascarpone cream.
Warm chocolate brownie served with vanilla ice cream and a warm chocolate sauce

Fresh ground coffee or tea and after dinner mints

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Function Menu

£32.50 PER ADULT

£16.25 PER CHILD UNDER 10YRS

3 COURSE MEAL WITH COFFEE

PRIVATE DINING BY ARRANGEMENT

AVAILABLE MON – SUN

LUNCH TIME 12NOON – 5PM

EVENING 7PM – 12AM

CONSERVATORY

SEATS MAX 110

A beautiful room with high vaulted ceiling and views of the gardens, fully licensed bar, central dancefloor, perfect for parties with entertainment, direct access to gardens and patio seating

VICTORIANA SUITE

SEATS MAX 50

A cozy room with beamed ceiling and adjoining lounge and access to bar.

Perfect for smaller parties.

PERFECT FOR ANY OCCASION

BOOKING TERMS

Choice of 3 starters, two main course + vegetarian option, 3 desserts can be offered unless otherwise arranged.

All menus must be pre-ordered 14 days in advance

£250 Non-refundable booking fee and signed copy of terms and conditions required on booking.

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North Walsham Rd, Crostwick, NR12 7BG

Food Allergies and Intolerances: Please speak to a member of staff if you or your guests have any food allergies or special dietary requirements