

THE OLD RECTORY HOTEL

Mother's Day Lunch

STARTER

Roasted vegetable soup topped with a melted cheddar crouton, served with a warm bread roll.
Honey and orange hinted melon balls finished with strawberries, raspberries and a sprig of fresh mint.

Prawn and avocado salad topped with a Marie rose sauce and smoked paprika, served with wholemeal bread and butter.

Potted gammon served with pickled cornichons, olives, tomato chutney and warm bread.
Red onion puff pastry tart topped with a light garlic and chive whipped goat's cheese and served with balsamic dressed rocket.

MAIN COURSE

Slow roasted salt and peppered sirloin of beef served with a shallot and red wine reduction and Yorkshire pudding.

Confit belly of pork with a garlic and Dijon mustard cream sauce and buttery mashed potato.

Slow roasted leg of lamb marinated in honey and rosemary served with a rich gravy and Yorkshire pudding.

Grilled fillet of seabass with a lemon and caper dressing, fresh baby watercress and a dill crumb.
Sweet potato, beetroot and chestnut nutroast, served with a vegan tomato gravy.

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

DESSERT

Warm treacle tart accompanied by a clotted cream ice cream.

Apple, pear and mixed berry crumble served with a vanilla custard.

Chocolate brownie cheesecake with chocolate brownie base, vanilla cheesecake, topped with crumbled brownie and chocolate sauce.

Warm Belgian waffle topped with a fruits of the forest compote and served with a chilled crème anglaise.

SUNDAY 10TH MARCH

INCLUDES 3 COURSES AND COFFEE + GIFT FOR ALL THE MUMS.

TABLES AVAILABLE: 12:30PM – 2:00PM

£39.50 Per Person | £17 Children under 10 yrs

www.oldrectorycrostwick.com

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