

# THE OLD RECTORY HOTEL



## Valentine's Day

### STARTER

Roasted sweet potato, carrot and smoked paprika soup topped with vegetable crisps.  
Tikka Masala marinated chicken fillets with a mango mayonnaise and warm naan bread.  
Smoked haddock and spring onion fishcakes served with a Thai sweet chilli dipping sauce.  
Caramelized onion and brie puff pastry tart served with fig and honey chutney.  
Chicken liver and red currant pate served with melba toast and Cumberland chutney.

### MAIN COURSE

Slow roasted sirloin of beef with field mushrooms, charred cherry tomatoes and a crushed pink peppercorn sauce.  
Wild mushroom and chorizo stuffed chicken breast with a light tomato herb gravy.  
Thai mixed vegetable curry with wild rice and vegetable crisps.  
Prosciutto wrapped salmon with a chive hollandaise sauce and homemade sweet potato fries.  
Medallions of pork with an apple and cider chutney and dauphinoise potatoes.

### DESSERT

Chocolate and raspberry tower drizzled with a duo of chocolate and raspberry sauces.  
Butterscotch, blondie cheesecake served with a butterscotch ice cream.  
Mille-Fueille with a fruit of forest compote and chantilly cream.  
Apple and cinnamon crumble slice served with crème anglaise.

Fresh ground coffee/tea and after dinner mint



Wednesday 14th February - Tables available from 7pm

3 Courses and Coffee £39.50 per person

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

North Walsham Road | Crostwick | Norwich | NR12 7BG | 01603 738513