



STARTER

Indonesian chickpea, tomato and coconut soup served with a warm bread roll.

Chicken and apricot terrine served with a mixed berry compote and grilled ciabatta.

Smoked salmon, prawn and avocado salad finished with a Marie rose sauce and baby watercress, accompanied by wholemeal bread and butter.

Garlic infused field and wild mushroom filo baskets finished with grated vegan cheddar and served with a lightly dressed salad garnish.

Sweet potato falafel bites served with a salad garnish and a light garlic mayo.

MAIN COURSE

Slow cooked pork belly, with cider, thyme and sweet apples, served with a buttery mashed potato hinted with Dijon mustard.

Slow roasted sirloin of beef with a Madeira and caramelized red onion reduction.

Pan seared chicken breast with a smoked bacon and chorizo risotto and a light tomato sauce.

Red Thai mixed vegetable curry served with fluffy rice and Thai spiced crackers.

Baked loin of cod served with a chopped caper and lemon butter sauce, accompanied by dill and olive oil crushed potatoes.

DESSERT

Chocolate brownie and vanilla cheesecake stack drizzled with a chocolate sauce.

Meringue nest topped with sliced banana, toffee sauce and whipped cream finished with soft toffee pieces.

Warm syrup sponge pudding served with clotted cream and a mixed berry compote.

Raspberry frangipane accompanied by fresh raspberries, a red berry coulis and finished with a scoop of vanilla ice cream.

Fresh ground coffee/tea and after dinner mint.



EAT

ENJOY A SUMPTUOUS
3 COURSE MEAL

DRINK

FINE SELECTION OF WINES
AND BEVERAGES

ROMANCE

CANDLE LIT MEAL IN A
BEAUTIFUL SETTING

GIFT

PRICE INCLUDES A GIFT
FOR THE LADIES

TABLES FROM 7PM

TO BOOK CALL
01603 738513

£39.50 PER PERSON

**TUESDAY 14th
FEBRUARY 2023**

Tables by reservation only

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