



STARTERS

Homemade cream of watercress soup finished with a green pesto swirl and mini ciabatta croutons and served with a warm bread roll (Vg)

Smoked salmon and avocado tower with a chilled dill hollandaise and Melba toast.

Crispy prosciutto, feta and pea shoot salad drizzled with a maple and mustard dressing.

Lightly curried chicken fillets, with a mango mayonnaise and a minty cucumber salad.

Moules marinières finished with crispy chorizo pieces, and served with warm crusty bread.

Baked camembert tart, with a fig and onion relish and a Dijon cream (V)

Confit belly of pork with orange infused shredded beetroot and a sweet apple puree.

MAIN COURSE

Chicken wellington, breast of chicken stuffed with wild mushrooms, wrapped in pancetta and puff pastry and accompanied by a sweet dark cherry and rosemary jus

Slow cooked lamb shank, with roasted root vegetables and a rich red wine and balsamic reduction

Pan seared monkfish with crushed potatoes, asparagus and a light wholegrain mustard sauce

Roast fillet of beef with charred cherry tomatoes, baked field mushroom and a madeira sauce

Pan roasted loin of cod with seared king prawns, chilli and ginger, finished with a lime, honey and soy reduction

A duo of oven baked field mushrooms, topped with a Mediterranean ratatouille and finished with melted gruyere cheese and a basil crumb (V)

Mixed vegetable stroganoff, mushrooms, onions, peppers, broccoli and courgette in a brandy stroganoff sauce served with wild rice and vegetable crisps (V)

DESSERT

White chocolate panna cotta topped with a mixed berry compote

Chilled chocolate fondant served with a vanilla bean ice-cream and chocolate raspberry shards

Strawberry mille-feuille, a layered dessert of crème patisserie, puff pastry and fresh strawberries, finished with a light strawberry sauce.

St Clements pudding, a light citrus pudding, topped with an orange glaze and a quenelle of zesty lemon sorbet

Cheese and biscuits, a selection of English and continental cheeses accompanied by celery, grapes and a duo of chutneys, alongside a selection of biscuits and crackers

Fresh ground coffee or tea and after dinner mints

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Function Menu

£39.50 PER ADULT

£19.75 PER CHILD UNDER 10YRS

3 COURSE MEAL WITH COFFEE

NO ROOM HIRE

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

TEL: 01603 738513

BOOKING TERMS

Choice of 2 starters, two main course + vegetarian option, 2 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.

info@oldrectorycrostwick.com
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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