



## STARTERS

Homemade soup served with hot crusty bread, choose from roasted red pepper and tomato, butternut squash and sweet potato or vegetable (V)

Trio of melon with pomegranate arils, fresh berries and finished with a duo of coulis (Vg)

Prawn and crayfish salad, topped with a classic Marie rose sauce and served with bread and butter.

Crispy battered chicken goujons, served with a sour cream and chive dip.

Spinach and feta parcel served with a light garlic and herb mayonnaise (V)

Farmhouse pate, served with an apple and real ale chutney and Melba toast

## MAIN COURSE

Slow roasted salt and peppered topside of beef served with homemade Yorkshire puddings.

Roast leg of pork served with crispy crackling, sage and onion stuffing and a bacon wrapped sausage.

Pan seared chicken breast served with a choice of wild mushroom and garlic sauce, creamy leek and Stilton sauce or with stuffing, a bacon wrapped sausage and gravy.

Medallions of pork loin, roasted with sweet apple and shallots, served with a cider cream and chive mashed potato.

Oven poached salmon fillet, served with a hollandaise sauce and finished with fresh watercress.

Vegan nutroast filled with leeks, chestnut mushrooms and red onion, accompanied by a vegan gravy or a warm tomato salsa (V)

Parsnip, sweet potato and chestnut bake, topped with crispy sautéed potatoes and finished with melted cheddar (V) or (Vg)

## DESSERT

Tarte citron, classic lemon dessert served with a lemon and Cointreau coulis.

Vanilla cheesecake topped with either fresh strawberries or raspberries and a red berry sauce.

Homemade Bramley apple pie served with custard.

Apricot bake, a bread and butter pudding style dessert served with a warm vanilla cream.

Tiramisu accompanied by an amoretti biscuit and finished with a chocolate dusting.

Warm chocolate brownie served with vanilla ice cream and a warm chocolate sauce.

# A

## Function Menu

£29.50 PER ADULT

£14.75 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

TEL: 01603 738513

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