

# General Menu B

Private Functions 2017

## Starter:

Homemade soup of your choice, served with hot crusty bread  
Seafood mornay topped with piped potato and grilled cheese  
Salmon fishcakes served with a sweet chilli sauce  
Caramelised, red onion and balsamic tartlet with goat's cheese and salad garnish  
King prawns in garlic and ginger  
Honeydew melon wedges wrapped in Parma ham  
Shredded duck terrine with confit of cranberries and mixed leaves  
Parmesan and crispy bacon salad with beetroot, orange segments and balsamic dressing

## Main Course:

Rolled sirloin of beef roasted with Yorkshire pudding and roast potatoes  
Roasted pork loin coated with herb and Dijon crust, cider gravy and baby new potatoes  
Rack of lamb with rosemary, redcurrant and Marsala jus, served with sweet potato mash  
Whole Skate wing served with a caper sauce and minted new potatoes  
Barbary duck breast in a plum jus and vanilla potato puree  
Sea bass au citron with potato rostie and tartar sauce  
Chicken breast with wild mushroom and bacon stuffing served with mild pepper sauce,  
Vegetarian Asparagus cheese and egg tartlets  
Vegetarian Parsnip, chestnut and sweet potato bake

## Dessert:

Homemade sticky chocolate brownies served hot with crème fraiche or vanilla ice-cream  
Apple and butterscotch pudding with fresh cream  
Poached pears in a cinnamon and red wine syrup served with crème fresh  
Homemade lemon cheesecake with a Cointreau and lemon coulis  
Homemade chocolate mousse topped with dark chocolate flakes, and Amaretti biscuit  
Crème Brulee with butter shortbread and fresh berries  
Apple strudel crumble pie served hot with either custard or ice cream  
Selection of English and continental cheeses, with biscuit, grapes and celery

## Fresh ground coffee or tea with after dinner mints

*Food Allergies and Intolerances: All food is prepared in kitchens where nut, gluten and other allergens could be present. Before you order your food and drinks please speak to our staff if want to know about our ingredients.*

### 3 Courses and Coffee from £29.95 per person.

Choice of 2 starters/ 2 main course + vegetarian option/ 2 desserts offered unless otherwise arranged. All Pre-orders required 10 days prior to event.

Select your guest's menu as either;

Set Menu	@ £29.95 per person
Choice of 2 pre-ordered	@ £29.95 per person
Choice of 2 on the day	@ £30.95 per person

### Conservatory Restaurant - Max seating capacity 110.

A beautiful room with high vaulted ceiling and views of the gardens, fully licensed bar, central dance floor, built in sound/lighting system. Music licence. Easy access to outdoor patio seating.

### Victoriana suite – Max seating 60

A cozy beamed room with adjoining lounge area. Perfect for small parties.

**PRICE INCLUDES ROOM HIRE, table layout of choice, place settings, linen, candle stand table**

All parties catered for, large and small.

**For more information please call on 01603 738513**

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