



CHRISTMAS MENU

STARTERS

Homemade winter vegetable soup topped with crispy ribbons of parsnip, served with a warm bread roll and butter

Butterfly king prawns in a crispy breadcrumb coating, served on a bed of dressed salad accompanied with a Thai sweet chilli dipping sauce.

Game terrine, coarse pork, venison, chicken and duck pate topped with wild boar chunks and wrapped in bacon, accompanied with a mixed berry compote and toasted ciabatta

Oven baked camembert cheese served with griddled French bread and a spiced tomato chutney

MAIN COURSE

Roast Norfolk turkey served with bacon wrapped chipolata and a cranberry, Bramley apple and sausage meat stuffing ball, served with crispy roast potatoes and gravy

Slow roasted rosemary and pepper topside of beef drizzled with a rich red wine and shallot jus, finished with a herby Yorkshire pudding

Grilled red snapper served with a citrus and coriander butter and fresh wedge of lemon

Roasted butternut squash stuffed with mixed vegetables, wild mushrooms and wild rice, topped with fresh parmesan

DESSERT

Traditional Christmas pudding topped with rich homemade brandy and orange cream and light sugar dusting

Homemade raspberry and almond frangipane, lightly warmed and finished with a scoop of vanilla ice cream

Rocky road cheesecake, chocolate and vanilla cheesecake layers set on a chocolate biscuit base, topped with sticky brownie pieces and chocolate sauce

Homemade toffee apple and granola crumble served hot with custard



EAT

CHRISTMAS MEAL
WITH ALL THE
TRIMMINGS
COFFEE & MINCE
PIES

DRINK

FUN & FESTIVE
ATMOSPHERE

CELEBRATE

LUNCH MON - SUN
EVENING SUN - THURS

PARTIES LARGE &
SMALL WELCOME

T 01603 738513 F 01603 738712

2 COURSES @ £19.50
3 COURSES @ £25.50

A non-refundable booking fee of
£100 per group is required on
booking. Full payment & pre-orders
by 1st Dec 2016. Private room
available for large parties

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www.oldrectorycrostwick.com

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