

The Old Rectory

EXAMPLE DINNER MENU

Smooth Leek, Potato and Spinach Soup

finished with yoghurt, croutons and lovage oil

Warm Slice of Cromer Crab, Parmesan, Dill and Shallot Tart

with a pea shoot, cucumber and caper salad and dill mayonnaise

Roasted Marsham Asparagus with a Soft Boiled Free Range Hen's Egg

served with organic salad leaves, oven roasted tomatoes and an orange dressing

Marinated Roasted Shropham Free-Range Chicken Breast

with chive mash potato and braised Puy lentils and vegetables

Baked Fillet of Halibut

on a wild garlic, brown shrimp and spring onion risotto topped with salsa verde

Roasted Marinated Medallions of Attleborough Beef

with roasted Anya potatoes and red onions, wilted spinach and wild mushroom jus

Warm Orange, Almond and Polenta Cake

with an orange posset and orange blossom sauce

Vanilla Panna Cotta

with ginger and vanilla lemon balm poached new season rhubarb and lemon shortbread

Dark Chocolate Mousse

served with Norton's thick cream and an almond brandy snap biscuit

Fresh fruits or sorbets and a selection of local and British cheeses are always available

If you would like a vegetarian menu or have any dietary sensitivities of which we should be aware, kindly let us know when booking so we can cater for you appropriately.

Each dish is prepared to order so there will be a short delay before your table is ready. To the best of our knowledge, none of our ingredients are genetically modified. Nuts are used in our kitchen so we cannot guarantee that dishes will be free from traces of nuts or nut products.