



BEST WESTERN
The Rose and Crown Hotel

*The
Standard Package*

£44.95
per person

On arrival

1 glass red or white wine or fruit punch per person

With your meal

2 glasses of wine per person

Starter

Ham hock terrine with vegetable piccalilli

Leek and potato soup (v)

Chicken caesar salad

Duo of melon with berry sauce (v)

Chicken liver pâté with onion jam

Tomato and mozzarella salad (v)

Main course

Pan roasted chicken supreme with brandy cream sauce

Roasted short loin of pork with apple sauce

Beef and ale pie with puff pastry lid and creamy mash potato

Lamb leg steak with rosemary and red currant jus and mint crushed new potatoes

Trio of locally made sausages with course grain mustard mash and onion gravy

Herb crusted pave of salmon with sautéed potato tomato coulis

Vegetable spring roll with stir fried egg noddles (v)

Creamy garlic mushroom on homemade onion Rosti (v)

Dessert

Fresh fruit pavlova

Dark chocolate mousse with coffee cream

Profiteroles with chocolate sauce

Baked cheesecake with berry compote and vanilla cream

Sticky toffee pudding and butterscotch sauce

Lemon curd tart with mascarpone and berries

For the toast

1 glass of Sparkling Wine per person

Tea/Coffee



BEST WESTERN
The Rose and Crown Hotel

*The
Premier Package*

£49.95
per person

On arrival

1 glass of Kir Royale or Buck's Fizz per person

With your meal

2 glasses of wine per person

Starter

Chicken and vegetable soup

Prawn cocktail with lemon and dill mayonnaise

Pulled pork terrine with caramelised onion chutney

Potted duck with red cabbage jam

Smoked salmon and cream cheese terrine with lime and dill dressing

Stuffed Portobello mushroom filled with spinach, garlic and cream cheese topped with a brioche crumb (v)

Tomato and basil soup with crunchy croutons (v)

Intermediate course

Choice of sorbet

Main course

Roasted rump of lamb with dauphinoise potatoes and rich red wine sauce

Slow cooked belly of pork with a cider and cream sauce, garlic and herb mash

Roasted topside of beef with Yorkshire pudding and gravy

Oven roasted cod with lemon thyme butter and cherry vine tomatoes

Pan fried sea bass fillet with vegetable terrine and a tarragon and red wine sauce

Roasted Norfolk Turkey with all the trimmings

Leek and mushroom pie (v)

Dessert

Raspberry and white chocolate torte

Treacle tart with vanilla ice cream or custard

Tiramisu

Dark Chocolate and praline parfait

Triple chocolate brownie with vanilla ice cream

Strawberry and frangipane trifle

For the toast

1 glass of Sparkling Wine per person

Tea/Coffee



BEST WESTERN
The Rose and Crown Hotel

*The
Deluxe Package*

£55.95
per person

Personalised place cards and menus included

On arrival

1 glass of Kir Royale or Buck's Fizz per person

With your meal

3 glasses of wine per person

Starter

Lobster bisque with crème fraîche and chives

Gravadlax of salmon with a goat's cheese and horseradish purée

Beef carpaccio with pickled wild mushrooms and parmesan shavings

Smoked duck with walnuts and a poached pear salad

Butter bean and pancetta soup

Cream of asparagus soup with herb snippets (v)

Roasted vegetable terrine with blue cheese dressing (v)

Intermediate course

Choice of sorbet

Main course

Beef Wellington with Madeira sauce and sweet potato gratin

Pan fried lamb cutlets with parsnip purée, tarragon and a honey, carrot and rosemary jus

Oven roasted breast of duck with sweet potato mash and fennel salad with a honey and butter glaze

Slow cooked lamb shank with turned potatoes and veal jus

Stuffed lemon sole filled with prawn mousseline and mornay sauce

Darne of salmon with mixed bean and chorizo salad and a tomato coulis

Vegetable moussaka (v)

Dessert

English cheese platter with onion chutney and crackers

Champagne cheesecake with mango and lime purée

Bakewell tart with custard or ice cream

Poached pears with maple and walnut ice cream

Bitter chocolate and orange tart with white chocolate sauce

Trio of desserts; mini cheesecake, mini pavlova and dark chocolate mousse

Summer fruit pudding with vanilla pod ice cream

For the toast

1 glass of Champagne per person

Petit fours tea/coffee