

Thank you for your enquiry, I am delighted that you are considering the Old Rectory Hotel as a venue for your function.

Attached are our function menus, we can compile tailor made packages to suit your requirements.

Please choose your menu from either the Silver, Gold or Platinum and then choose 1 Starter, 1 Main course and 1 Dessert for your guests.

Any guests with dietary requirements may have an alternative choice. However, if you wish your guests to have all choices from your chosen menu this can be discussed and a pre-order must be given at least 4 weeks before the event, however you must make an appointment with Selina Cuss to discuss the menu before making your choices.

If you wish to be shown around the hotel or discuss your requirements further, please contact Selina Cuss at the hotel to arrange a suitable appointment.

With all best wishes

***Selina Cuss
General Manager***

Silver Function Menu

Starters

Seasonal Soup

homemade bread roll

Applewood Smoked Free Range Chicken liver Pate

Cumberland sauce, toast points

Crayfish Cocktail

toasted brioche

Main Courses

Roast Shropshire Free Range Pork Loin

apple & sage stuffing, port apple sauce, Dijon cream
sauce

Roast Supreme Of Shropshire Chicken

herb stuffing, tomato supreme sauce

Horseradish Crusted Salmon Supreme

warm potato salad, citrus crème fraiche

Herb Gnocchi

spinach, puttanesca sauce, parmesan, rocket

Desserts

Apple Crumble Pie

cinnamon crème Anglaise

Seasonal Fruit Meringue

vanilla ice cream

Banana & Walnut Bread & Butter Pudding

rum Anglaise

£19.95 per head

Gold Function Menu

Starters

Seasonal Soup

homemade bread roll

Pressed Ham Hock & Parsley Terrine

red onion confit, toast points

Devon Crab & Crayfish Cake

bell pepper & sweetcorn relish, avocado puree

Mains

Roast Bishops Castle Topside of Beef

mustard Yorkshire pudding, pan gravy

Roast Shropshire Turkey

chipolata, cranberry stuffing, supreme sauce

Pan Seared Seabass

pomme puree, asparagus, sauce mousseline

Wild Mushroom & Herb Risotto

poached egg, Pecorino Romano cheese

Desserts

White Chocolate & Raspberry Bavaois

tuille biscuit

Lavender & Blackberry Brulee

sponge finger

Lemon Sponge Cake

warm berry compote, crème fraiche

£21.95 per head

Platinum Function Menu

Starters

Seasonal Soup

homemade bread roll

Smoked Shetland Salmon

herb blini, micro greens, maple & dill dressing

Roast Bell Pepper & Mozzarella Bruschetta

pesto aioli, balsamic syrup

Mains

Bishops Castle Beef Provencale

pomme puree, Provencale sauce

Bishops Castle Roast Lamb Breast

black pudding stuffing, marjoram jus

Seared Duck Breast

plum sauce, sautéed cabbage

Oven Roasted Cod

confit potatoes, shellfish bisque

Portobello & Goats Cheese en Croute

horseradish & beetroot béchamel

Desserts

Blueberry & Vanilla New York Cheesecake

Romanoff Sauce

Fresh Fruit Salad

snap biscuit, rosewater cream

Chocolate Torte

vanilla pod ice cream

£24.95 per head

