

Thank you for considering the Old Rectory Hotel as a venue for your function.

The menus overleaf have been compiled by our Head Chef Joshua Davies using home-grown and local produce; however we can compile tailor made packages to suit your requirements.

Please choose from our Silver, Gold or Platinum package and then choose 1 starter, 1 main course and 1 dessert for your guests.

Any guests with dietary requirements may have an alternative choice. If you would like your guests to have a choice this can be discussed. A pre-order must be given at least 4 weeks prior to the event.

Please note: you must make an appointment to discuss the menu before making your choice or sending the menu to your guests.

If you wish to be shown around the hotel or discuss your requirements further, please do call me at the hotel on 01939 233233 to arrange a suitable appointment.

With all best wishes

Selina Cuss
General Manager

Please note some dishes may change due to the availability of seasonal ingredients.

*the award winning hotel
where small is beautiful
and style is everything*

THE OLD
RECTORY

HOTEL &
RESTAURANT



The Old Rectory • Lowe Hill Road •
Wem • Shropshire • SY4 5UA

Email: enquiries@oldrectorywem.co.uk
www.oldrectorywem.co.uk

For bookings and more information please call
Selina or Claire on 01939 233 233

Function Menu

Silver Function Menu

Starters

Soup Options – choose one of the following

Leek & Blue cheese
Tomato & Basil
Mushroom and Chervil
Chunky Vegetable

Prawn, Apple and Celery Salad

bound in chive cream, herb leaves, lemon crème fraiche

Seasonal Melon

kiwi puree, berry compote

Home Made Pate

toast points, Rectory greens

Main Courses

Chicken Breast

French mustard and mushroom sauce

Roast Silverside of Beef

Yorkshire pudding, pan gravy

Stuffed Belly Pork

apricot and sage stuffing, thyme jus

Bake Fillet of Salmon

wrapped in filo pastry, pak choi, vermouth sauce

Roasted Vegetable, Potato and Nut Loaf

creamed leeks

All served with seasonal vegetables, roast and new potatoes

Desserts

Vanilla Brulee

shortbread biscuit

Sticky Toffee Pudding

butterscotch sauce

Poached Pear

red wine syrup, clotted cream

Vanilla & Raspberry Cheesecake

mango coulis

Followed by coffee and mints

£21.95 per head

Gold Function Menu

Starters

Soup options – choose one of the following

Pea & Smoked Ham
Carrot & Cumin
Sweet Potato & Honey Parsnip
Minestrone & Parmesan Cheese

Warm Tuna Nicoise Salad

lemon oil dressing

Feta Cheese & Courgette Tian

roasted peppers

Duck Liver Pressé

Brandy jelly, beetroot chutney, toast

Main Courses

Roast Topside of Beef

Yorkshire pudding, mushroom fricassé, red wine jus

Seared Chicken Breast Supreme

wrapped in pancetta, tomato ragout,

Fillet of Cod

pesto crust, tomato fondue

Roast Shropshire Lamb

minted jus & apricot stuffing

Feta Cheese, Leek & Courgette Fritter

chilli relish

All served with seasonal vegetables, roast and new potatoes

Desserts

Treacle Sponge

rum sauce

Chocolate & Mint Truffle Tart

orange cream

Baileys Cremé Brulee

shortbread

Eton Mess

exotic fruits, tuille biscuit

Followed by coffee and mints

£23.95 per head

Platinum Function Menu

Starters

Soup Options – choose one of the following

Chicken & Sweetcorn
Hot & Sour Chinese Vegetable
Cider & White Onion

Or choose a soup from the Silver or Gold menu

Seafood Terrine

cucumber coulis, satura cress

Smoked Duck Salad

shallot chutney, orange salad

Beef & Beetroot Carpachio

balsamic & red onion cure

Exotic Fruit Cocktail

pomegranate & lemon thyme

Main Courses

Garlic Studded Leg of Lamb

redcurrant & shallot gravy

Grilled Seabass Fillet

mango & coriander salsa

Roast Sirloin of Beef

Yorkshire pudding, chasseur sauce

Half Roast Duckling

black cherry glaze, pan gravy

Mediterranean Vegetable Gateau

mozzarella cheese, basil sauce

All served with seasonal vegetables, roast and new potatoes

Desserts

Dark Chocolate Marquise

walnut cream, mocha Anglaise

Italian Tiramisu

tuille biscuit

Shortcake Hearts

strawberries, Chantilly cream

Pear & Blackberry Filo Turnover

cinnamon anglaise, ice cream

Followed by coffee and mints

£25.95 per head