



Christmas Eve

Check into your bedroom from 15:00.

Enjoy a glass of Prosecco in our bar or lounge area.

Relax and enjoy the beautiful grounds before a

Three-course dinner in our Restaurant.

Christmas Day

A traditional cooked and continental breakfast awaits you in the morning in our Restaurant.

After present opening, join us for your seven-course Christmas Luncheon.

After lunch, enjoy a lazy afternoon until the evening when a snack menu is available as an optional extra.

Boxing Day

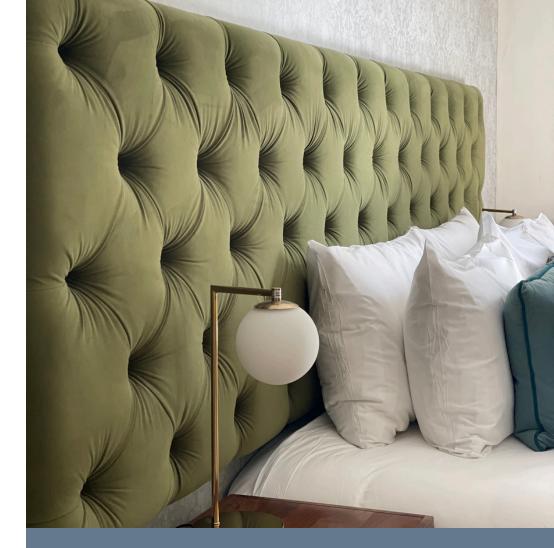
Our traditional cooked and continental breakfast awaits you in the morning.

Relax until Boxing Day Lunch is served in our Restaurant.

Partake in a walk or enjoy board games until the evening when our light snacks menu will be available as an optional extra.

Friday 27th December

Breakfast will be served in our main Restaurant. Check out at 11:00.



Prices

Standard Room £1,475
Deluxe Room £1,600
Luxury Suite £1,900
Sweet Chestnut Cottage £2,750
Blackberry Cottage £3,800

Prices based on 2 guests per room unless stated.



New Year's Eve

Check into your bedroom from 15:00 and enjoy a glass of Prosecco or Tea and Scone on arrival.

Relax and enjoy the beautiful grounds before a taster menu in the Restaurant (available between 18:00 and 21:00).

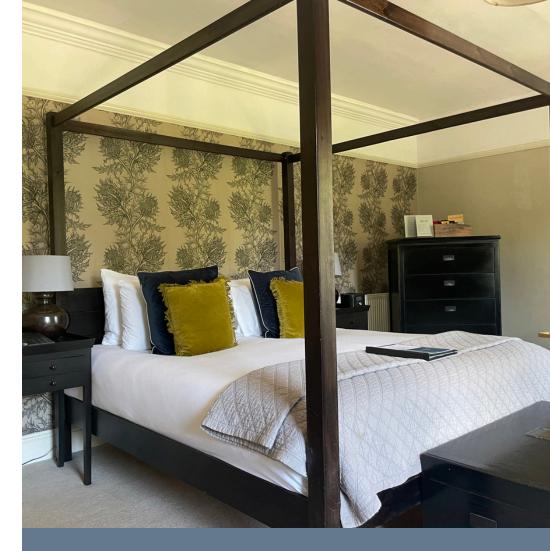
After dinner head towards the Garden Room for dancing and fireworks at Midnight!

New Year's Day

A traditional breakfast awaits you in the Restaurant if you feel up to it!

Check out at 11:00.

Please note: The Hotel cannot accept liability for any self inflicted headaches on New Year's Day!



Prices start at £432.00 per room.

Please email info@norfolkmead.co.uk or call 01603 737 531 to speak to us about specific room availability.

Christmas Party Nights

Celebrate the festive season with friends and colleagues at our Christmas Party Nights - perfect for groups of 8 or more. Enjoy an evening of great food, celebration, and dancing with our DJ.

Priced at £67.50 per person

Menu

Starters

Roast Carrot, Coriander and Coconut Soup, Herb Oil (VE)
Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yogurt, Baby Gem, Marie Rose (GF)
Confit Chicken and Duck Terrine, Cherry Gel, Pistachio, Endive, Brioche
Glazed Pork Belly, Jalapeno Slaw, Sweetcorn Puree, Pork Puff
Whipped Goats Cheese, Pickeled Carrot, Blackberry, Wild Rice (V)

<u>Mains</u>

Roasted Norfolk Bronzed Turkey, Traditional Trimmings, Bread Sauce, Rich Turkey Gravy Braised Lamb Shank, Olive Oil Mash, Tenderstem Broccoli, Carrot, Red Wine Jus (GF) Salmon Fillet, Brussel Sprout, Apple and Fennel Slaw, New Potatoes, Honey Roast Carrot Roast Red Pepper, Spinach and Manchego Tart, Seasonal Vegetables, Hollandaise Sauce (V) Vegan Nut Roast, Traditional Trimmings, Vegan Gravy (VE)

Desserts

Christmas Pudding, Aerated Brandy Sauce, Almonds
Apple and Blackberry Crumble Cake, Cinnamon Anglaise, Blackberry Gel
White Chocolate and Baileys Cheesecake, Chocolate Soil, Raspberry (GF)
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (VE)
Fresh Tea or Coffee with Homemade Baby Mince Pies

(V) Vegetarian | (GF) Gluten Free | (VE) Vegan

Available Dates: 4th, 5th, 6th, 11th, 12th, 13th, 18th, 19th December 2025 Arrival for 19:00, Carriages at Midnight (Pre-booked Taxis are essential)

Make a night of it!

Guests attending one of our Christmas Party Nights can enjoy 15% off our rooms. Simply quote 'PARTY15' when booking your stay to receive the discount.



Festive Menu

Available from 1st to 23rd December

This is ideal for smaller groups/couples who prefer more of a taster menu experience with a unique and creative twist.

Extend your evening and join our Garden Room for a dance (£10pp supplement).

Priced at £67.50 per person

Cheese Straws & Olives Bread Rolls & Salted Butter

Starters

Roasted Celeriac & Apple Soup, Chestnuts, Rosemary Oil
Maple Cured Salmon, Douglas Fir Emulsion, Crispy Capers, Pickled Artichoke, Caviar
Confit Duck Pressing, Kewpie Dressing, Crispy Quail's Egg, Sesame & Panko Crumb, Torched Orange
Gorgonzola Mousse, Pickled Pear, Baby Beetroot, Radicchio, Pomegranate, Puffed Grains

<u>Mains</u>

Roasted Turkey, Chestnut Stuffing, Sprout & Pulled Turkey Leg Vol au Vont, Red Cabbage Puree, Pigs In Blanket, Roast Potatoes, Cranberry & Bread Sauce, Turkey Jus Smoked Prawn & Spinach Stuffed Plaice, Wrapped In Crispy Potato, Jerusalem Artichoke Puree, Parisian Vegetables, Vermouth Beurre Blan Roasted King Oyster Mushroom, Celeriac Puree, Pickled Shimji Mushrooms, Cavolo Nero, Roasted Garlic Dressing, Coolea Cheese, Potato Puff Braised Chuck Of Beef, Creamy Mashed Potato, Savoy Cabbage, Bacon Lardons, Roscoff Onion, Beer Braised Carrot, Beef Fat Crumb

Desserts

Our Christmas Pudding, Red Currant Gel, Orange Sauce, Clotted Cream Ice Cream
Chocolate Mousse, Malt Cake, Coffee Ice Cream, Caramel Crunch, Cherry Gel
Rhubarb & Meadowsweet Custard Parfait, Honeycomb, Poached Rhubarb, White Chocolate
English Cheese Board, Crackers, Grapes, Celery, Chutney (£8 per person supplement)
Teas & Coffees Served With Mini Mince Pies, Mixed Fruit & Nut Fudge



Pre ordering is required for this menu.

Menu available from 1st December until 23rd December evenings.

All dietary requirements catered for. Lunchtimes available for eight guests or more.



Christmas Day Luncheon

Join us to celebrate Christmas Day with family and friends with our seven course Luncheon. Enjoy the roaring fires, a walk down to the river or simply relax in our bar or lounge.

Priced at £165 per adult/ £115.00 per child

Arrival snacks

Norfolk mead focaccia with whipped pesto butter and thyme oil

Starters

Lightly Curried Cauliflower soup, Onion Bhaji, Butter Beans, Lime Yogurt
Chestnut & Morrel Mushroom Pot Stickers, Manchago, Black Garlic & Onion Puree, Rosemarry Creme Fraiche, Puffed Rice
Coronation Chicken Pate en croute, crispy chicken skin, smoked chicken & mango scotch egg, baba ghanoush, lime yogurt dressing
Braised lamb belly, caper berry salsa verde, spiced apricot puree, Boulangère Potato terrine, kale, paprika & Madeira jus
Roasted scallop, pickled samphire, scallop roe & smoked haddock Thermador, pea goddess sauce, greyer crisp
Maple-cured sea trout, lemon ricotta, crispy capers, smoked trout belly, caviar, poppyseed crackers, dill oil, fennel

Mains

Roasted Norfolk Bronze Turkey, chestnut stuffing, maple Syrup & pancetta sprouts, goose fat roast potatoes, pigs in blankets, carrot puree, sides of red cabbage, bread sauce, cranberry sauce & turkey gravy

Braised black Angus beef, creamy buttered mashed potato, alsace bacon lardons, savoy cabbage, caramelized Roscoff onion tart, bone marrow & pickled wild garlic port jus

Black truffle & morel mushroom stuffed corn-fed chicken breast, pomme anna, Jerusalem artichoke, confit leg fritter, roasted sprouts, Madeira jus

Cajun monkfish loin, tomato XO ragu, coriander dumplings, tenderstem broccoli, kewpie dressing, Coriander Oil, puffed rice

Sea bream, roasted leek puree, lobster & saffron risotto, smoked cheddar, samphire, mangetout, seaweed potato puff, lobster bisque

Roasted celeriac, chestnut & manchego Ballantine wrapped in feuilles de brick, pickled winter chanterelles, kale, artichoke, potato pressing, Cépe sauce

<u>Desserts</u>

Pump street chocolate mousse, Coffee ice cream, Mascarpone custard, rye & coffee crisps, cherry gel
Our Christmas pudding, orange custard, clotted cream ice cream, stem ginger fudge, brandy snap
Free standing vanilla crème Brûlée, poached rhubarb, white chocolate & Irish cream parfait, linzer biscuit, rhubarb gel
Sweet malt Date Cake, hazelnut puree, Stem Ginger ice cream, Brandy Snap, malted toffee sauce

Norfolk Mead Ice cream / sorbet Selection

Norfolk cheese board for the table, Multiseed crackers, celery, figs, grapes, our chutney

Mini mince pies Fruit & nut fudge





Boxing Day Luncheon

Boxing Day is the perfect time to relax with friends and family. Why not treat yourself to our Boxing Day Luncheon and let us do the hard work for you!

Priced at £90.00 per adult/ £60.00 per child

Cheese Straws & Olives
Lacons Beer & Norfolk Crunch Bread Roll, Salted Butter

Starters

Roasted Tomato & Basil Soup, Cannellini Beans, Baby Mozzarella Fritters, Pesto
Chicken liver parfait, brioche, fig chutney, bacon & rocket salad, roasted garlic emulsion
Our hot smoked salmon, confit lemon ricotta, linseed crisp, watercress pesto, caviar, pickled fennel
Braised Pig Cheek, Creamy Mashed Potato, Pickled Apple, Piccolo Parsnip, Kale, Red Wine Jus
Prawn, crayfish & lobster stack, avocado & yogurt puree, tomato concasse, cucumber, baby gem lettuce, Marie rose dressing
Roasted heritage carrots, whipped black garlic feta, carrot ketchup, dukkha crumb, pickled wild garlic stalks, nasturtium

Mains

Roast sirloin of beef, carrot puree, beef cheek & celeriac crumble, Yorkshire pudding, roast potatoes, seasonal vegetables, sides of red cabbage & gravy
Roast pork belly roll, sage & roasted onion stuffing, apple sauce, carrot puree, roast potatoes, seasonal vegetables, sides of red cabbage & gravy
Guinea fowl breast stuffed with morels, potato terrine, Jerusalem artichoke puree, tender stem broccoli, roasted heritage carrots, Maderia sauce
Herb-crusted loin of cod, roasted leek & caper puree, Parisian vegetables, potato & ricotta dumplings, leek ribbons, mangetout, smoked haddock & sweetcorn velouté
Blackened salmon, miso & sweet potato puree, pakchoi, sesame-coated king prawns, roasted sweet potato dumplings, toasted sesame sauce
Nut roast wellington, Artichoke puree, sprouts, heritage carrots, smoked cheddar custard, potato puffs, roasted artichokes, wild mushroom sauce

Desserts

Vanilla Panna cotta, Honey Cake, White Chocolate, Poached Apricots, Clementine Sorbet
Warm Treacle tart, stem ginger ice cream, brandy snap, cherry gel, Ginger Bread, Toasted Almonds
Chocolate slice, salted banana caramel, peanut butter custard, malted milk gel, peanut butter ice cream
Lemon Merigue Parfait, Mini Vanilla Doughnuts, Poached Rhubarb, Italian Meringue, Rye Tuile
Norfolk Mead Ice cream/sorbet selection

Cheese Board for table Multiseed crackers, celery, figs, grapes, our chutney
Selection of petit fours





New Years' Eve 2025 Menu

Pre-Order required

Join us for an unforgettable evening of great food, festive atmosphere, and a spectacular midnight fireworks display as we welcome in 2025 the right way!

Priced at £85.00 per adult (No under 18's)

Available between 18:00 and 21:00

Fireworks at Midnight, Carriages at 02.00

Arrival snacks

Caraway & Red Onion Focaccia with Thyme Oil and Salted Butter

Pre-Starter

Katsu Parsnip Soup, Panko Paneer, Lime Yoghurt

Starters

Sea and Freshwater Platter for Two, Crab Thermidor, Hot Smoked Salmon, Oysters, Cured Trout, Prawn & Crayfish Marie Rose, Smoked Haddock Croquettes, Pickles, Purées & Dressings - £10pp supplement

Coronation Chicken Pâté en Croûte, Turmeric, Apple, Smoked Chicken Scotch Egg Scallops, Carrot, Pork Belly, Puffed Rice, Thai Green Sauce Baron Bigod Fritter, Rosemary, Apricot, Candied Cashews

Mains

Côte de Boeuf for Two, Skin-on Chips, Caesar Salad, Beef Onion, Tomato Chutney, Steak Sauce - £10 per person supplement
Rib-Eye Steak, Skin-on Chips, Beef Onion, Tomato Chutney, Steak Sauce
Sea Bass Lobster Risotto, Applewood Cheddar, Samphire, Mange Tout, Fennel, Bisque
Sweetcorn Cake, Cavolo Nero, Baby Corn, Sweet Potato, Smoked Beetroot, Sriracha Dressing

Desserts

White Chocolate Bavarois, Passionfruit, Ginger Cake
Honeycomb Parfait, Coffee, Pecan, Apricot
Caramelised Apple Cake, Clotted Cream, Toffee Popcorn

Additional

Norfolk Cheese Board for the table - £5pp supplement





New Year's Eve Party



Celebrate and dance the night away with friends and family in our Garden Room. A perfect way to see in 2025!

£40.00 per adult (No under 18's) 20:00 arrival

Includes the following:

- A glass of Prosecco upon arrival
- Substantial Canapes
- DJ
- Fireworks at Midnight
- Carriages at 02:00





Call our team on 01603 737 531 to check the availability of the date required. We are unable to accept bookings without deposits.





