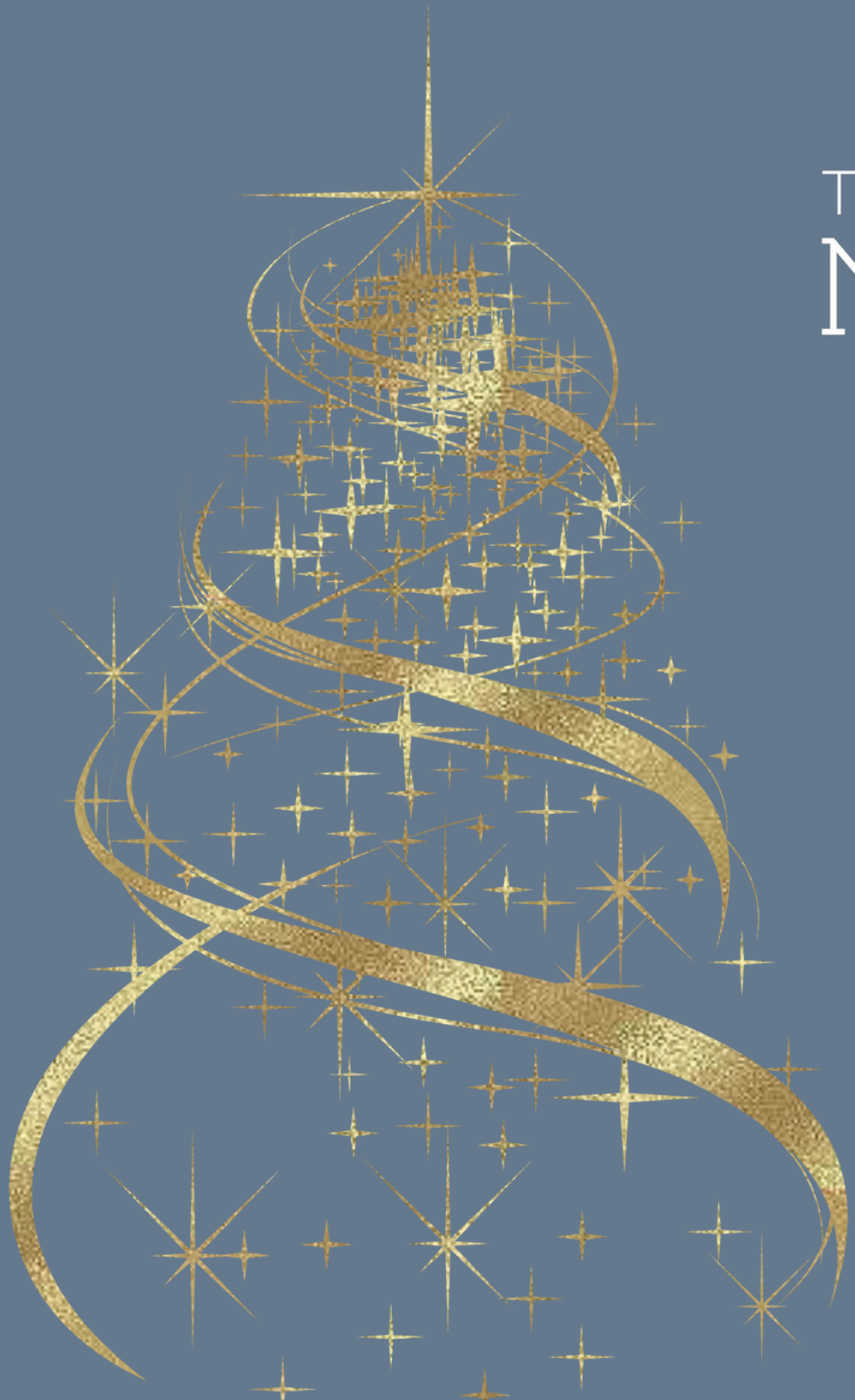

The Norfolk Mead

CHRISTMAS SEASON 2023

Christmas & New Year at The Norfolk Mead

Spend your Christmas and New Year in the relaxing grounds of The Norfolk Mead. Whether you are spending time with family or enjoying a party night with friends and colleagues, you will be warmly welcomed with a roaring log fire and a festive atmosphere.

We have over eight acres of lovingly kept private grounds for you to enjoy at The Norfolk Mead. From our expansive front lawn to the gardens that circle the Hotel and extend right to the banks of the River Bure. Our private lake has swans, geese and other wildfowl. This is a perfect setting to work up an appetite for breakfast, lunch or dinner with a crisp winter walk.

Executive Chef, Damien Woollard and his experienced team design our innovative menus around locally sourced quality ingredients to provide a simply delightful dining experience in our lively yet intimate restaurant. Our range of wines have been carefully selected to compliment the menus and ensure that everyone can find a wine that they love at The Norfolk Mead.

If you require any further information about the packages listed in our brochure please contact us via phone or email, where a member of our dedicated team will be more than happy to help with your enquiry.

01603 737 531 info@norfolkmead.co.uk

Accommodation Packages
Christmas

Christmas Eve
Check into your bedroom from 3pm.
Tea and Scone served in our Restaurant at 4pm.
Relax and enjoy the beautiful grounds before a three course dinner in our Restaurant.

Christmas Day
Our traditional cooked and continental breakfast awaits you in the morning served in our Restaurant.
After you have opened all your presents, 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 extra option.

Boxing Day
Our traditional cooked and continental breakfast awaits you in the morning served in our Restaurant.
Enjoy a relaxed morning 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 extra option.

Monday 27th December
Breakfast will be served in our main Restaurant.
Check out at 11am.

Standard Room £1,350
Deluxe Room £1,475
Luxury Suite £1,750
Sweet Chestnut Cottage (2 rooms - 4 guests) £2,550
Blackberry Cottage (3 rooms – 6 guests) £3,600

Prices based on 2 guests per room unless stated.

Accommodation Packages
New Year

New Year's Eve
Check into your bedroom from 3pm.
Glass of prosecco or Tea and Scone on arrival.
Relax and enjoy the beautiful grounds before a ten course Gala dinner in the Restaurant, 6.30pm arrival for a 7pm sit down. 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 11am.

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

Standard Room £500
Deluxe Room £550
Luxury Suite £650
Sweet Chestnut Cottage (2 rooms – 4 guests) £980
Blackberry Cottage (3 rooms – 6 guests) £1,500

Prices are based 2 guests per room unless otherwise stated.

Accommodation Packages
Party Nights

Those staying for a party night will be offered a 15% discount on full rack rate.

Please quote 'Partynight15'.

Rooms ranging from £145 - £230 to include full A la Carte breakfast, based on 2 guests.

Discount excludes any bookings made via third party sites.

In the 'Garden Room'

Pre-Order required

Party Nights

It's party night at The Norfolk Mead. Join us with your friends and colleagues, ideal for groups of all sizes.
Private Hire is available in both the Hotel and the Garden Room.

Priced at £55.00 per person
DJ
Table Decoration
Bar until Midnight

Curried Sweet Potato and Coconut Soup, Coriander Oil (VE)
Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yogurt, Baby Gem, Marie Rose (GF)
Chicken, Pistachio and Apricot Terrine, Hazelnut, Endive, Toasted Brioche, Apricot Gel
Goats Cheese and Fig Tart, Rocket, Honey Mustard Dressing, Fig Jam (V)
Pulled Pork Croquette, Sweetcorn and Red Onion Salsa, Endive, Sweet and Sour Sauce

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Roasted Norfolk Bronzed Turkey, Traditional Trimmings, Apricot Stuffing, Rich Turkey Gravy
Roasted Cod, Kale, Crushed Potato Terrine, Chive and Salted Cod Bon Bon, Fennel Sauce
Braised King Oyster Mushroom, Pearl Barley, Baby Gem, Carrot, Tofu, Pumpkin Seed Pesto (V)
Asian Pork Belly, Potato and Nori Terrine, Tenderstem Broccoli, Baby Carrot, Sesame, Soy and Honey Jus(GF)
Vegan Nut Roast, Traditional Trimmings, Vegan Gravy (VE)

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Christmas Pudding, Cointreau Anglaise, Hazelnut Fudge
Greek Yoghurt Pannacotta, Honeycomb, Cherry Gel, Granola, Baby Mint (GF)
Vegan Sticky Toffee Pudding, Toffee Sauce, Vegan Vanilla Ice Cream (VE)
Rich Chocolate Tart, Dark Chocolate Soil, Salted Caramel, Raspberry

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Fresh Tea or Coffee with Homemade Baby Mince Pies

Pre ordering is required for this menu.
Party nights available 1st, 2nd, 7th, 8th, 9th and 14th December.

Arrival for 7pm, Carriages at Midnight. (Pre-booked Taxis are essential)

Please contact the events team to book
events@norfolkmead.co.uk or 01603 737 531

In the 'Dining Room'
Festive Menu

Pre-Order required

This is ideal for smaller groups/couples who prefer more of a taster menu experience with a unique and creative twist.
If you wanted to join our guests in the Garden Room for a dance, there would be a £10pp supplement.

Priced at £60.00 per person

Pumpkin Seed Pesto Focaccia, Cold Pressed Rapeseed Oil & Fen Farm Butter.

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Pre Starter of Jerusalem Artichoke & Celeriac Velouté, Tarragon Oil, Toasted Chestnuts

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Shio Koji Scallop, Roasted Cauliflower Puree, Pickled Samphire, Scallop Roe Crumb, Confit Garlic Cream.

Mixed Game Pithivier, Crispy Savoy Cabbage, Pickled Pear, Smoked Beetroot Puree, Maderia & Thyme Jus.

Baron Bigod Fritter, Pickled Wild Garlic Stalks, Date Puree, Pomegranate, Frissay Lettuce, Puffed Wild Rice.

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Roasted Turkey, Chestnut Stuffing, Sprout & pulled Turkey Leg Vol au Vont, Celeriac Puree, Red Cabbage, Pigs In Blanket, Cranberry& Bread Sauces, Turkey Jus.

Roasted Cod, Chorizo Pomme Anna, Sweet Corn Puree, Baby Corn, Pickled Cockles, Baby Turnips, Cavolo Nero, Cockle & Saffron Fumet.

BBQ Glazed Hen of The Woods, Jerusalem artichoke, black garlic ketchup, kohlrabi noodles, Cépe & Manchego Dumplings, Kewpie Dressing.

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Pre Dessert of Blood Orange, Ginger & Douglas fur.

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Deep Fried Christmas Pudding Pie, Red Current Gel, Almond Brittle, Caramelized Clotted Cream Ice Cream.

Chocolate Marquise, Hazelnut Cake, Malted Milk Gel, Cherry Ice cream, Candied Hazelnuts.

Duck Egg Parfait & White Chocolate Cookie Sandwich, Poached Rhubarb, Dulce de leche.

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Optional Cheese Selection (£9.00 per person supplement)

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Tea or Coffee served with Mini Mince Pie and Bailey's Truffle

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.
Garden Room is an optional extra on selected dates only - please ask for more information.

In the 'Dining Room'

Pre-Order required

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 £145.00 per adult/ £100.00 per child

Snacks on arrival

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Norfolk Mead Sourdough, Salted Fen Farm Butter

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Lobster Tom Yum Soup, Poached Lobster, Kohlrabi Noodles, Spring Onion, Seaweed & Sesame Seasoning.

Pan Fried Scallops, Apera Corn Cake, Wasabi & Pea Puree, Charred Baby Corn, Baby Coriander Thai Salad, Crispy Noodles.

Confit Duck & Gorgonzola Pithivier, Smoked Duck Breast, Red Cabbage Puree, Pickled Pear, Maderia & Thyme Jus.

Norton's Lavender Soft Cheese & Roasted Celeriac Wontons, Sweet Potato Dhal, Cavolo Nero, Kewpie Dressing, Puffed Rice.

Iberico Pork Belly, Apple Black Pudding Fritter, Katsu Parsnip Puree, Apple & Kohlrabi Mustard Salad, 5 Spice Pork Jus.

Twice Baked Baron Bigod Soufflé, Black Truffle, Frissay Lettuce, Candied Walnuts, Black Garlic & Date Puree, Pickled Beetroot.

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Norfolk Bronze Turkey Crown, Pigs in Blankets, Goose Fat Roast Potatoes, Turkey Leg & Chestnut Stuffing, Maple & Red Onion Sprouts, Sides of Spiced Red Cabbage, Bread Sauce, Cranberry Sauce and Turkey Gravy.

Guinea Fowl Breast Stuffed With Truffle Mousse, Confit Duck Leg Boulangère Potatoes, Salt Baked Swede, Mushroom Puree, Port Salsify, Romanesco, Red Wine Jus.

Crispy Potato Wrapped Lemon Sole stuffed with Smoked Haddock Mousse, Parisian Vegetables, Lightly Curried Cauliflower puree, Buttered Spinach, Caviar Beurre Blanc.

Teriyaki Loch Duart Salmon Fillet, Crab, Kewpie & Seaweed Arancini, Crushed XO Edamame Beans, Jerusalem Artichoke Puree, Soy & Ginger Cream Sauce.

Roasted King Oyster Mushroom, Red Cabbage Puree, Hay Baked Beetroots, Roasted Carrot Puree, Fondant Potato, Pickled Beetroot, Romanesco, Crumbled Goats Cheese, Cépe Sauce.

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Caramelised White Chocolate Mousse, Flexible Bailey's White Chocolate Slice, Raspberry Gel, Shortbread Crumb, Honeycomb, Stem Ginger Ice Cream.

Christmas Pudding, Orange Crème Anglaise, Caramelised Clotted Cream Ice Cream, Almond Brittle, Blood Orange Gel.

Chocolate Marquise, Malted Milk Sponge, Salted Caramel, Condensed Milk Ice Cream, Candied Pecans.

Duck Egg Custard Parfait, Dulce De Leche Doughnuts, Walnut & Coffee Cake, Apricot Puree, Honey Comb Tuile, Glazed Figs, Spiced Syrup.

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Norfolk Cheese Board, Celery, Grapes, Chutney & Crackers for the Table

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Tea or Coffee served with mini Mince Pies & Hazelnut Chocolate Fudge

In the 'Dining Room'

Pre-Order required

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 £80.00 per adult/ £55.00 per child

Cheese Straws & Olives

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Norfolk Crunch & Encore Ale Rolls, Salted Butter

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Leek & Baron Bigod Soup, Chive Oil, Crispy Leeks, Potato Dice.

Beef Masaman, Smoked Air Rated Mash, Cavolo Nero, Roasted Cashews, Pickled Radish.

Warm Smoked Salmon, Lobster & Roasted Garlic Risotto, Spinach, Puffed Rice, Lobster Bisque.

Mixed Game Pate en Croute, Celeriac Remoulade, Game Chips, Quails egg, Pancetta, Frissay, Apple & Port Chutney.

Wells Alpine Custard, Jerusalem Artichoke Crisps, Confit Hens Yolk, Roasted Artichokes, Potato Puff, Charred Sprouts, Truffle Oil.

Prawn & Crayfish Stack, Avocado Puree, Marie Rose Dressing, Baby Gem Lettuce, Cucumber & Tomato Dice.

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Roasted Sirloin Of Beef, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Caramelized Onion & Braised Beef Crumble, Rich Gravy.

Roasted Porchetta, Roast Potatoes, Apple Sauce, Seasonal Vegetables, Rosemary & Squash Pork Stuffing, Rich Gravy.

Tandoori Chicken Breast, Crispy Chicken Skin, Baba Ghanoush, Roasted Aubergine, Sweet Potato Dumplings, Coriander Emulsion, Tikka Cream Sauce, Crispy Spun sweet potato.

Sea Bass Fillet, Jerusalem Artichoke Puree, Brown Shrimp Duchess Potatoes, Roasted Artichoke, Mange Tout, Samphire, Pickled Fennel, Spinach & Fennel Velouté.

Cod Loin, Smoked Haddock Dauphinoise, Crispy Mussels, Poached Leeks, Confit Fennel, Roasted Leek Puree, Cavolo Nero, Leek & Mussel Velouté.

Thai Marinated Roasted Aubergine, Sweet Potato Dumplings, Crumbled Feta, Toasted Pumpkin Seeds, Sweet Potato Puree, Pickled Wild Garlic Stems, Tender Stem Broccoli, Coriander Oil.

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Flexible White Chocolate & Baileys Slice, Strawberry Pannacotta, Ruby Chocolate Crunch, Strawberry Tuille, Yogurt Sorbet, Strawberry Gel.

Pear & Polenta Slice, Salted Caramel Puree, Parisian Pear Balls, Vanilla Ice Cream, Quince Gel, Caramel Crunch.

Passion Fruit Crème Brûlée, Rum-Soaked Raisins, Ginger Beer Sorbet, Lime & Muscovado Cream Cheese, Pineapple & Mango Salsa.

Chocolate Nemesis, Pistachio Custard, Cherry Gel, Pistachio Macaroon, Cherry Ice Cream, Malted Cream Puree.

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Tri of Local Cheeses for the Table Served With Celery, Grapes, Chutney & Crackers

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Tea or Coffee with Petit Fours

In the 'Dining Room'
New Year's Eve Gala Dinner

See in the New Year with friends and family in our main Restaurant or Georgian Room

Priced at £140.00 per adult (No under 18's)

Includes the following:-
6.30pm arrival – 7.00pm sit down
Canapes on arrival
Ten Course Menu (Includes Cheese and Coffee)
Fireworks at Midnight
Carriages at 02.00

Snacks on Arrival with a Glass of Prosecco
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Norfolk Mead Sourdough & Salted Fen Farm Butter
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Roasted Tomato Laksa.
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Beechwood Cheddar, Ricotta & Mushroom Duxelle Steam Bun, Smoked Beetroot Sauce, Roasted Hazelnuts, Beechwood Cheddar Crisp.
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Cod Loin, Cucumber, Artichoke Puree, Elderflower Gel, Salt Cod Beignets, Oyster Leaf, Vermouth Fumet.
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BBQ Sirloin of Beef, Sticky Beef Cheek Dumpling, Black Garlic & Date Ketchup, Shio Koji Braised Carrot, Kale, Port & Tamarind jus.
~
Apple & Elderflower Machi Ball.
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Salted Caramel & Coffee Pannacotta, Pecan Monkey Bread, Caramel Crunch, Buttermilk Ice Cream.
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Norfolk Cheese Board, Multi Seed Crackers, Curried Peach Chutney, Grapes, Celery.
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Pistachio Macaroon & Blood Peach Pate Du Fruit Served with Teas or Coffee.

In the 'Garden Room'
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 2024!

Priced at £40.00 per adult (No under 18's)

8pm arrival

Includes the following:-

Glass of Prosecco upon arrival
Substantial Canapes
DJ
Fireworks at Midnight
Carriages at 2am

Ticket Entry only – Tickets must be pre-purchased.

Booking Procedures

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

How do we pay?
A non-refundable deposit of £10.00pp is required on our Festive menu. Christmas Day, Boxing Day and New Year's Eve require a £50.00pp non-refundable deposit. Room bookings for the Christmas & New Year Packages require a 50% non-refundable deposit per room with final balance payable on the 1st December. Room reservations made after this date will require full pre-payment. Cash, Debit and Credit cards may be used as payment.
We reserve the right to release any rooms or reservations which are not fully paid by the due date. Prepaid deposits will be retained in lieu of final payment.

What happens if we need to cancel?
All deposits are non-refundable, non-transferable. Parties booked for Christmas Party nights or Festive menus carry a two week cancellation policy. Cancellation during the two week period will incur the final balance charge. Room bookings for Christmas or New Year packages will carry a one month cancellation policy. If a cancellation occurs during this time full payment will be charged. Any other charges occurred during events or accommodation will be chargeable on the day by cash, debit or credit card. These cannot be invoiced for later payment unless prior arrangements have been made. Fortified deposits cannot be used to offset any other additional costs.

Other conditions
Menu choices have to be pre-ordered 14 days prior to the event and no later than December 1st for Christmas Day and Boxing Day bookings. Please inform us of any dietary requirements at time of booking. All private Christmas Corporate events run through our events team will receive a separate set of terms and conditions to apply to their individual events.

Glass of prosecco and tea and scone included in accommodation packages are for arrival only.

The Hotel reserves the right to cancel any function or accommodation reservation without prior notice.
All party nights in our Garden Room and New Years Eve are strictly for persons over the age of 18 unless arrange with the venue itself.
All reservation dates are subject to availability at time of booking. The Hotel reserves the right to charge, cancel or offer alternate arrangements or to return monies owed in the event of cancellation of any function without prior notice. Prices are correct at time of going to print. The Hotel reserves the right to amend prices.
All prices are inclusive of 20% VAT. Please note that service charge is not included but an optional 10% service charge will be added.

The

Norfolk Mead

Christmas Season 2023