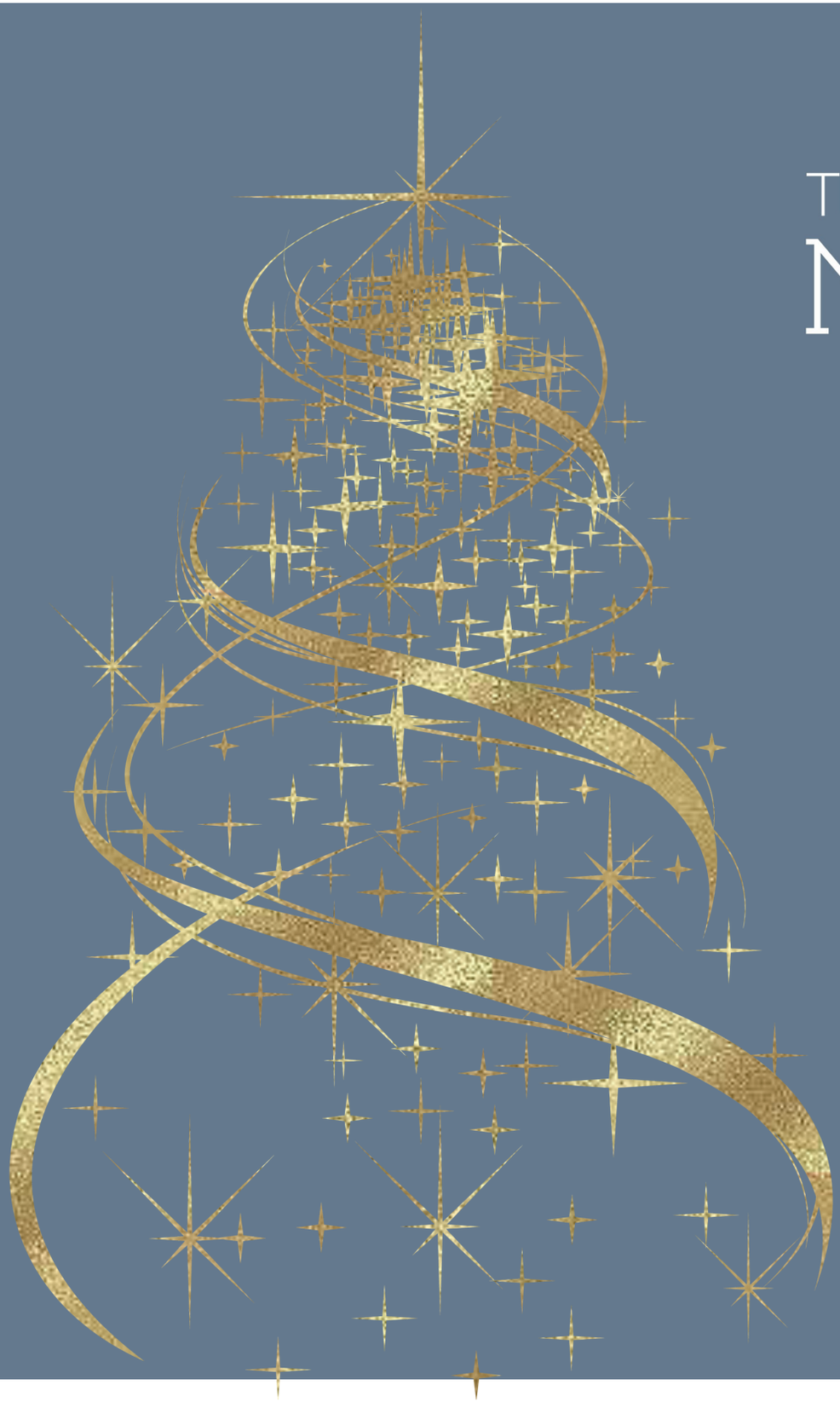

The Norfolk Mead

CHRISTMAS SEASON 2019

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 the 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 or continental breakfast awaits you in the morning served in our Restaurant.
After you have opened all your presents, join us for your six course Christmas Luncheon.
After lunch, enjoy a lazy afternoon until the evening where a snack menu is available as an extra option.

Boxing Day
Our traditional cooked or 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 where our light snacks menu will be available as an extra option.

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

Standard Room £1,175
Deluxe Room £1,325
Luxury Suite £1,575
Sweet Chestnut Cottage (2 rooms-4 guests) £2,350
Blackberry Cottage (3 rooms – 6 guests) £3,200

Prices based on 2 guests per room unless stated.

Accommodation Packages
New Year

New Year's Eve
Check into your bedroom from 3pm.
Tea and Scone served in our Restaurant at 4pm.
Relax and enjoy the beautiful grounds before an eight course Gala dinner in the Restaurant, 7pm arrival for a 7.30pm 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 Years Day.

Standard Room £460
Deluxe Room £510
Luxury Suite £590
Sweet Chestnut Cottage (2 rooms – 4 guests) £890
Blackberry Cottage (3 rooms – 6 guests) £1,275

Prices are based 2 guests per a room unless otherwise stated.

Accommodation Packages
Party Nights

Standard Room
£110
Deluxe Room
£130
Luxury Suite
£150
Sweet Chestnut Cottage (2 rooms)
£200
Priced per room, based on 2ppl sharing a room.
Inclusive of breakfast
(Saturday night's carry a £30.00 supplement).

To receive our Party Night accommodation rates, you must be dining in the Garden Room on our party nights.

In the 'Garden Room'
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 £42.50 per person

Includes the following:-
D-J
Table Decoration
Bar until Midnight

Roast Butternut Squash & Coconut Soup, Toasted Pumpkin Oil, Croutons
Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yoghurt, Baby Gem ,Marie Rose
Roasted Mediterranean Vegetable & Manchego Tart, Mixed Leaf Salad, Rosemary, & Courgette Puree
Smoked Ham Hock & Confit Duck Leg Terrine, Multi Seed Cracker, Soft Hens Egg, Mustard Mayonnaise
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Roasted Norfolk Bronzed Turkey, Traditional Trimmings, Bread Sauce, Gravy
Pork Belly, Dauphinoise, Pork Bon Bon, Crispy Kale, Red Cabbage, Parsnip, Apple Puree, Cider Jus
Roasted cod loin, red pesto, butter bean, leek & smoked haddock cassoulet, crispy cod skin
Nut Roast & Mixed Fruit Wellington, Cranberry & Chestnut Stuffing, Seasonal Vegetables, Vegetable Gravy
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Homemade Christmas Pudding, Brandy Sauce
Treacle Tart, Clotted Cream Ice Cream, Candied Nuts, Orange Gel
Chocolate Delice, Coffee & Chocolate Tuile, Mascarpone, Banoffee Caramel
Passion Fruit Pannacotta, Shortbread Crumble, Mango & Lime Compote
~
Fresh Tea or Coffee with Homemade Baby ,Mince Pies

Pre ordering is required for this menu.
Party nights available 29th & 30th November.
6th, 7th, 12th, 14th, 19th and 20th December.

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

In the 'Dining Room'
Festive Menu

.This is ideal for smaller groups/couples who prefer a more intimate evening.
If you wanted to join our guests in the Garden Room for a dance, there would be a £10pp supplement.

Priced at £32.50 per person

Prawn & crayfish stack, tomato, cucumber, avocado yogurt, baby gem, marie rose
Smoked ham hock & confit duck leg terrine, multi seed cracker, crispy shallots, rocket, quails egg
Mackerel fillet, caper berries, smoked mackerel pate, potato salad, horseradish crème fraiche , dill
Goats cheese, beetroot muffin, pomegranate, cocoa nibs, yoghurt snow, sun blushed tomato, honey dressing
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Roasted Norfolk bronzed turkey, traditional trimmings, bread sauce, gravy
Pork loin, dauphinoise potato, parsnip puree, pork belly, apple, red cabbage, pork cheek bon bon, kale, cider sauce
Roasted cod Loin, Red Pesto, Butter Bean, Leek & Smoked Haddock Cassoulet, Crispy Cod Skin, Pickled Cucumber, Watercress
Sea Trout, Smoked Cod Cake, Sprouts, Artichoke, Roasted Cauliflower Puree, Kolrabi Slaw, Beurre Rouge
Nut Roast & Mixed Fruit Wellington, Cranberry & Chestnut Stuffing, Seasonal Vegetables, Vegetable Gravy
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Christmas Pudding, Pecan Fudge, Brandy Ice Cream, Red Currant Puree, Feuillentine
Chocolate Delice Mascarpone Gelato, Coffee Tuile, Banoffee Caramel, Clementine
Treacle Tart, Clotted Cream Ice Cream, Candid Nuts, Orange Gel, Brandy Snap
Passion Fruit Pannacotta , Shortbread Crumb, Coconut Ice, Mango & Lime Salsa, Kiwi Pate de Fruit
Selection of Homemade Ice Cream & Sorbets
Cheeseboard
~
Mini Mince Pies with Tea or Coffee

Pre ordering is required for this menu.
Menu available from 1st December until 23rd December evenings.
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'
Christmas Day Luncheon

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

Priced at £120.00 per adult/ £80.00 per child

Canapes on arrival
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Chefs Bread Selection Served with Freshly Churned Brown Butter
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Roasted Vegetable Tom Yum Soup, Vegetable Won Tons, Lemongrass Oil, Puffed Rice.
Scallops, Salt Cod & Tarragon Cake, Fennel, Cauliflower Puree, Crispy Grains, Cockle & Butter Sauce.
Smoked Venison Loin, Braised Red Cabbage, Truffled Aerated Mash, Granny Smith, Douglass Fir, Hazelnut.
Cromer Crab, Ricotta & Lemon Risotto, Norfolk Dapple, Crab Ravioli, Quails Egg, Crispy Capers, Bisque.
Duck & Chicken Pressing, mushroom, Bacon Brioche, Hens Egg, Duck Emulsion, Oat Crumb, Nasturtium.
Goats Cheese, Beetroot Muffin, Sun Blushed Tomato, Beetroot Snow, Yoghurt, Honey, Dukkha Crumb.
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Roasted Norfolk Black Turkey, Pigs in Blankets, Chestnut Stuffing, Red Onion Sprouts, Chantenay
Carrots, Duck Fat Roast Potatoes, Parsnips, Cabbage, Rich Turkey Gravy.
Monkfish Loin, Lobster Tortellini, Lemon Puree, Cauliflower, Feves, leek Gratin, Chive Gruyere, Croquette, Beurre Blanc.
Goose Breast, Jerusalem Artichoke, Smoked Pheasant Bon Bon, Chestnut, Red Cabbage, Black Garlic Puree, Port & Rosemary Jus
Brill, Smoked Haddock Spätzle, Apple, Parsnip Puree, Brown Shrimp, Kale, Glass Noodles, Curried Yoghurt Dressing.
Wild Mushroom Duxelle Stuffed Jerusalem Artichokes, Beetroot Gnocchi, Nut Roast Medallions, Carrot Puree, Manchengo, Butter Crumb, Cepe Sauce.
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Caramelised Apple Pressing, Puff Pastry, Granny Smith Sorbet, Yogurt Crumb, Dulce de Leche
Baileys White Chocolate, Mousse, Chocolate Dome, Clementine, Caramel Crunch, Sponge, Yoghurt Tuille.
Christmas Pudding, Brazil But Fudge, Brandy Ice Cream, Cointreau Anglaise, Brandy Snap.
Honeycomb Parfait, Ginger Bread, Honey Yoghurt, Cherry Gel, Cinnamon Doughnuts, Candied Pecans.
Chocolate Delice, Buttermilk Sorbet, Toffee Popcorn, Macaroon, Oat Crumbs, Feuillentine.
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Norfolk & English Cheese, Celery, Grapes, Chutney & Crackers for the Table
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Tea or Coffee Served with Our Selection of Petit Fours

In the 'Dining Room'
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 £65.00 per adult/ £45.00 per child

Cheese Straws & Olives on arrival

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Chefs Bread Selection Served with Freshly Churned Salted Butter

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Roasted Parsnip, Apple & Celeriac Soup, Croutons, Onion Puree, Curried Yoghurt Dressing.
Pork Belly, Scallops, Chorizo Butterbeans, Garlic Butter, Pancetta, BBQ Sauce, Baby Corn.
Sauté King Prawns, Roasted Red Peppers, Manchego, Basil, Sun blushed Tomato, Poppy Seed Crisp.
Miso Vegetable Spring Roll, Courgette & Rosemary Emulsion, Curry Oil, Thai Ribbon Salad, Potato Puff.
Game Pressing, Celeriac & Pear Remoulade, Smoked Cheddar, Chestnut, Nasturtium, Celeriac Sauce.
Venison Roll, Braised Red Cabbage, Parsnip, Chestnuts, Balsamic Onions, Kale, Tarragon Oil, Jus.

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Sirloin or Hereford Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy.
Honey Glazed Gammon, Roast Potatoes, Seasonal Vegetables, Pineapple Fritter, Gravy.
Roasted Gressingham Duck, Roast Potatoes, Seasonal Vegetables, Duck Croquette, Gravy.
Salmon, Lobster, Ricotta & Spinach all Butter Puff Pastry Wellington, Creamed Leeks, Parisian Potatoes, Cauliflower, Beurre Blanc.
Baked Brill, Chervil Crumb, White Crab & Sesame Cake, Fricassee of Vegetables, Carrot Puree, Rich Shellfish Bisque.
Wild Mushroom & Manchego Arancini, Mushroom Puree, Sprouts, Chestnuts, Red Cabbage,Celeriac, Beurre Rouge.

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Free Standing Crème Brûlée, Victoria Sponge, Strawberry Laces, White Chocolate Ice Cream.
Chocolate & Orange Mousse, Oat Cake, Clementine Segments, Porridge, Tuille, Crème Fraiche Sorbet.
Sticky Toffee & Ginger Cake, Glazed Figs, Marshmallow, Almonds, Toffee Sauce, Clotted Cream Ice Cream.
Egg Custard Tart, Caramel Ice Cream, Nut Meg Pear Puree, Brandy Snap, Poached Pear, Mulled Syrup.
Passionfruit & Vanilla Cheesecake, Doughnuts, Kiwi Compote, Compressed Pineapple, Banoffee Caramel

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Trio of Local Cheeses for The Table Served with Celery, Grapes, Chutney & Crackers.

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Tea or Coffee Served with Our Selection of 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 £115.00 per adult (No under 18's)

Includes the following:-
7.00pm arrival – 7.30pm sit down
Canapes on arrival
Eight Course Menu (Includes Cheese and Coffee)
Fireworks at Midnight
Carriages at 01.00

Canapes
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Rosemary Focaccia & Freshly Churned Miso Butter
~
Roasted Cauliflower, Smoked Cheddar, Quails Egg, Puffed Rice
~
Ox Tail Pithivier, Pickled Mushroom & Puree, Turnip, Port Gel & Jus
~
Scallop, Arepa Corn Cake, Coriander, Fennel, Taramasalata, Quinoa

Venison, Fig, Celeriac, Duchess Potato, Romanesco, Madeira Jus
~
Clementine, White Chocolate, Douglass Fir
~
Caramel Cake, Mascarpone, Hazelnut, Blood Orange
~
Selection of Local Cheeses & Traditional Garnishes with a Twist
~
Tea & Coffee served with After Eight Macaroons, Peanut Butter Cherry Fudge

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 2020!

Priced at £35.00 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 Years Eve require a £25.00pp non-refundable deposit. Room bookings for the Christmas & New Year Packages require a £100.00 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
Where applicable, menu choices have to be pre-ordered 14 days prior to the event (Festive menu and Party Nights only). 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.

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 to all parties of 10 or more.

The

Norfolk Mead

Christmas Season 2019