



The  
Norfolk Mead

CHRISTMAS SEASON 2021



# 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](mailto: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 £1,250

Deluxe Room £1,375

Luxury Suite £1,650

Sweet Chestnut Cottage (2 rooms – 4 guests) £2,375

Blackberry Cottage (3 rooms – 6 guests) £3,350

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 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 £470

Deluxe Room £510

Luxury Suite £600

Sweet Chestnut Cottage (2 rooms – 4 guests) £890

Blackberry Cottage (3 rooms – 6 guests) £1,300

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 £135 - £220 to include full A la Carte breakfast.



Pre-Order required

# 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 £47.50 per person

Includes the following:-

DJ

Table Decoration

Bar until Midnight

Celeriac Soup, Artichoke Crisps, Sage Oil, Walnut Bread

Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yoghurt, Baby Gem, Marie Rose

Sun Blushed Tomato & Mozzarella Arancini, Basil Pesto, Torn Mozzarella Salad, Pine Nuts

Confit Chicken, Apricot & Pistachio Pressing, Apricot and Muscat Gel, Toasted Brioche, Honey Mustard Dressing

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Roasted Norfolk Bronzed Turkey, Traditional Trimmings, Bread Sauce, Rich Turkey Gravy

Braised Beef, Buttered Horseradish Mashed Potato, Roasted Root Vegetables, Savoy Cabbage, Ale & Thyme Jus

Lemon, Olive Oil and Basil Marinated Cod, Three Bean, Tomato, Celeriac & Smoked Prawn Cassoulet, Pickled Fennel Salad

Mushroom Tarte Tatin, Crushed New Potato Cake, Wild Mushroom Duxelle, Roast Root Vegetables, Parmesan Shavings, C pe Sauce

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Christmas Pudding, Redcurrant Gel, Brandy Sauce, Toasted Almonds

Lemon Panna Cotta, Ginger Snap, Meringue, Clementine Curd, Orange Cake

Spiced Apple & Blackberry Compote, Caramelised Apple Sponge, Vanilla Cream Cheese, Oat Crumble Top

Free Standing Chocolate Cr me Br l e, Hazelnut and Cocoa Nib Sable, Hazelnut Mascarpone, Coffee Anglaise

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Fresh Tea or Coffee with Homemade Baby Mince Pies

Pre ordering is required for this menu.

Party nights available 3rd, 4th, 9th, 10th, 11th and 17th 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

Pre-Order required

# In the 'Dining Room' Festive Menu

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 £50.00 per person

Snacks on Arrival

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Chef's Bread and Freshly Churned Butter

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Artichoke & Chestnut Velouté, Crispy Quails Egg, Truffle Oil

Quail Breast, Tarka Dhal, Raisin Puree, Pine Nuts, Crispy Quails Egg, Kale, Worcestershire Spiced Jus

Torched Mackerel Fillet, Smoked Beetroot Tartare, Horseradish Crème Fraîche, Butter Crumb, Mackerel Pâté, Dill Oil

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Norfolk Turkey & Black Garlic Kiev, Smoked Goose, Braised Red Cabbage, Purple Sprouting Broccoli, Chestnuts, Parisienne Potatoes, Shredded Sprouts, Madeira Jus

Red Pesto Marinated Monkfish Loin, Sweet Potato Pancake, Baba Ganoush, Smoked Paprika Prawn Wrap, Samphire, Mangetout, Thai Basil Sauce

Mushroom Tarte Tatin, Crushed New Potato Cake, Wild Mushroom Duxelle, Roast Root Vegetables, Parmesan Shavings, Cépe Sauce

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White Chocolate & Ginger Pre Dessert

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Christmas Pudding Layered Strudel, Redcurrant Puree, Brandy Cream, Candied Brazil Nut Crumb, Spiced Syrup

Honeycomb Parfait, Sticky Gingerbread, Poached Apricots, Nougatine Crisp, Doughnuts

Chocolate & Hazelnut Delice, Malted Milk Sorbet, Roasted Peach Puree, Oat Biscuit

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Optional Cheese Selection (£5.00 per person supplement)

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Tea or Coffee with Chef's Petit Fours

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.

Pre-Order required

# In the 'Dining Room' 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 £125.00 per adult/ £85.00 per child

Arrival Snacks

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Chef's Bread Selection Served with Freshly Churned Salted Brown Butter

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Jerusalem Artichoke & Celeriac Velouté, Shimeji Mushrooms, Smoked Cheddar Fritter, Roasted Pumpkin Oil, Artichoke Crisp

Pigeon & Boudin Noir Wellington, Braised Pork Belly, Roasted Onion Purée, Smoked Bacon Puy Lentils, Crispy Sage, Port Jus

Scallops, Apple, Celeriac & Crab Cake, Curried Cauliflower Purée, Roe Bhaji, Crispy Capers, Pickled Cucumber, Coconut & Chilli Sauce

Mixed Game & Wild Boar Pressing, Jerusalem Artichoke Purée, Smoked Pheasant & Wild Mushroom Vol Au Vent, Douglas Fir Emulsion, Puffed Rice, Nasturtium

Lemon Sole, Norfolk Lobster & Garlic Butter Kiev, Creamed Leeks, Parmentier Potatoes, Caviar, Lemon Gel, Lobster Bisque

Smoked Beetroot Tartare, Truffled Aioli, Baron Bigod Fritters, Multiseed Cracker, Quails Egg, Pickled Heritage Carrots, Crispy Quinoa

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Norfolk Bronze Turkey, Goose Fat Roast Potatoes, Chestnut Stuffing Ballotine, Smoked Goose & Maple Sprouts, Pigs in Blankets Served with Sides of Spiced Fruity Red  
Cabbage, Bread Sauce & Rich Turkey Gravy

Wild Sea Bass, Ricotta Gnocchi, Roasted Leek Puree, Creamed Sprout Slaw, Heritage Tomatoes, Leek Crisps, Brown Shrimp & Champagne Sauce

Red Pesto Monkfish, Manchego & Salt Cod Croquettes, Chorizo, Lemon Puree, Ras el Hanout Octopus, Mangetout, Red Pepper & Chickpea Emulsion, Thai Basil Sauce

Glazed Duck Breast, Kewpie & Roscoff Onion Puree, Hoisin Duck Leg Steam Bun, Candied Cashew Nuts, Savoy & Caraway Pressing, Baby Corn, Honey Plum Sauce

Wild Mushroom & Heritage Carrot Wellington, Jerusalem Artichoke Purée, Rosemary Pommes Anna, Sprouts, Mushroom A la Crème, Mangetout, Red Cabbage,

Roasted Onion Sauce

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Raspberry Parfait, Pistachio Sponge, Caramelised White Chocolate Mousse, Raspberry Gel, White Chocolate Shard

Millionaire's Dark Chocolate Delice, Miso Caramel, Hazelnut Flapjack, Chocolate Soil, Hazelnut Puree, Milk Sorbet

Christmas Pudding, Gingerbread Ice Cream, Brandy Butter Foam, Redcurrant Gel, Hazelnut Fudge

Ruby Chocolate, Coffee & Sea Buckthorn Opera Cake, Mocha Coffee Ice Cream, Cocoa Nib Praline, Roasted Peach

Sweet Black Sesame & Coconut Rice Pudding Arancini, Pineapple & Sake Gel, Compressed Mango, Kiwi Sorbet, Braised Pineapple, Matcha Crumb

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Norfolk & English Cheeses, Celery, Grapes, Chutney & Crackers for the Table

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Tea or Coffee served with our selection of Petit Fours and Mince Pies

Pre-Order required

# 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 £67.50 per adult/ £47.50 per child

Cheese Straws & Olives on arrival

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Chef's Bread Selection Served with Freshly Churned Salted Butter

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Roasted Beetroot, Smoked Aubergine & Crème Fraîche Soup, Rye Toast, Quails Egg, Pickled Shallots

Braised Venison Pithivier, Spiced Red Cabbage Purée, Alsace Bacon Lardons, Parmentier Potatoes, Madeira Jus

Poached Norfolk Lobster, Ricotta Gnocchi, Spinach & Gruyère Gratin, Roasted Lobster Oil, Pickled Fennel Salad

Thai Pickled Mackerel, Compressed Cucumber, Wasabi Mayonnaise, Sushi Rice & Seaweed Arancini, Squid Ink Crisp

Smoked Pheasant, Roasted Pear Purée, Curried Celeriac Rémolade, Plumped Raisins, Sprout Slaw, Katsu Sauce, Puffed Rice

Goats Cheese & Sun Blushed Tomato Dumplings, Balsamic Onion Purée, Basil Gnocchi, Pine Nuts, Rocket Sauce

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Sirloin of Aberdeen Angus Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Slow Braised Beef Cheek Crumble, Spiced Red Cabbage, Rich Gravy

Colman's Mustard and Honey Glazed Ham, Roast Potatoes, Seasonal Vegetables, Ham Hock & Leek Crumble, Spiced Red Cabbage, Dijon Sauce.

Wild Mushroom Stuffed Guinea Fowl Breast, Fondant Potato, Carrot Puree, Baby Turnips, Smoked Beetroot, Cavolo Nero, Tamarind & Madeira Jus

Red Pesto Marinated Monkfish, Sweet Potato Cake, Red Pepper, Baba Ganoush, Basil Dumplings, Balsamic King Prawns, Harissa Sauce.

Cod Loin, Pea Purée, Creamed Leeks, Smoked Bacon, Roasted Shallots, Brunoise of Carrot & Celeriac, Fèves, Smoked Haddock, Wholegrain Mustard Sauce

Wild Mushroom & Mixed Nut Stuffed Artichokes, Carrot Purée, Roasted Sprouts, Black Garlic Dumplings, Manchego Fritters, Artichoke Crisp, Mushroom Soy Velouté

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Coconut Parfait, Elderflower Cake, Mango Purée, Caramelised White Chocolate Macaroon, Compressed Mango

Cox Apple Tarte Tatin, Calvados & Apple Purée, Madagascan Vanilla Ice Cream, Almond Tuile

Chocolate and Orange Mousse, Salted Caramel Ice Cream, Oaty Cake, Blood Orange Gel

Sticky Toffee Cake, Pistachio Praline Cream, Stem Ginger Ice Cream, Malted Toffee Sauce

Chef's Selection of Ice Cream and Sorbets

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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:-

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

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Multi Seeded Norfolk Crunch & Adnam's Ale Roll with Norwich Beer & Mustard Butter

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Artichoke Velouté, Roasted Hazelnut, Beurre Noisette, Potato Dice, Tarragon Oil

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Hand Dived Scallop, Roasted Cauliflower Purée, Creamed Leeks, Caviar, Taramasalata, Quinoa

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Mushroom & Black Garlic Steam Bun, Mushroom Purée, Smoked Beetroot Sauce, Sesame Seeds

Miso BBQ Glazed Fillet of Beef, Crispy Potato, Celeriac & Smoked Dapple Lasagna, Roasted Celeriac Purée, Roscoff Onion, Savoy Cabbage, Balsamic & Port Jus

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Passion Fruit Soufflé, Condensed Milk Ice Cream

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Caramelised White Chocolate Mousse, Pistachio Macaron, Orange Cake, Raspberry Curd

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Port Infused Mixed Fruit Eccles Cake, Binham Blue, Glazed Fig, Bar Nuts

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Tea & Coffee served with Mocha Truffle & Spiced Pear Pate De Fruit

# 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 2022!

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 Year's Eve require a £25.00pp 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. 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.

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