

The Norfolk Mead

CHRISTMAS SEASON 2022

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 26th December Breakfast will be served in our main Restaurant. Check out at 11am.



Standard Room £1,300 Deluxe Room £1,425 Luxury Suite £1,700 Sweet Chestnut Cottage (2 rooms - 4 guests) £2,500 Blackberry Cottage (3 rooms - 6 guests) £3,550

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 £485 Deluxe Room £525 Luxury Suite £625 Sweet Chestnut Cottage (2 rooms – 4 guests) £930 Blackberry Cottage (3 rooms – 6 guests) £1,400

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.



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 £49.50 per person DJ Table Decoration Bar until Midnight

Carrot, Coconut and Coriander Soup, Chilli Oil (VE) Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yogurt, Baby Gem, Marie Rose (GF) Confit Duck Bon Bon, Hoisin Sauce, Asian Salad, Sesame Chorizo, Red Pepper & Manchego Tart, Baby Lead Salad, Red Pepper Coulis Whipped Goats Cheese, Beetroot, Frisee, Sourdough, Walnut (V)

Roasted Norfolk Bronzed Turkey, Traditional Trimmings, Bread Sauce, Rich Turkey Gravy Pork Belly, Crushed Potato Terrine, Charred Shallot, Kale, Baby Carrot, Jus (GF) Roasted Cod Loin, Chive and Lemon Risotto, Sun Blushed Tomato, Basil Pesto Dressing Goats Cheese, Fig and Red Onion Tart, Sprouts, Kale, Honey Beetroot, Hazelnut Pesto (V) Vegan Nut Roast, Traditional Trimmings, Vegan Gravy (VE)

Christmas Pudding, Red Currant Gel, Brandy Sauce, Toasted Almonds Vegan Brownie, Blackberry & Raspberry Compote, Vegan Vanilla Ice Cream (VE) Strawberry and Mascarpone Cheesecake, Burnt White Chocolate, Strawberry Gel, Strawberry & Mango Salsa Chocolate Delice, Salted Caramel, Dark Chocolate Soil, Honeycomb (GF) Egg Custard Tart, Nutmeg, Espresso Mousse, Brown Butter Crumble

Fresh Tea or Coffee with Homemade Baby Mince Pies

Pre ordering is required for this menu. Party nights available 2nd, 3rd, 8th, 9th, 10th, 15th and 16th 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

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 £55.00 per person

Fen Farm Raw Butter & Norfolk Crunch Roll

Hot Smoked Salmon, Preserved Lemon Yoghurt & Caviar Tart Mozzarella & Harissa Arancini, Baba Ghanoush, Black Garlic Ketchup

Torched Mackerel, XO Kohlrabi Noodles, Thai Crab Cake, Thai Basil Sauce, Puffed Rice Local Mixed Game Pâté en Croûte, Salsify, Chestnut & Black Garlic Puree, Confit Orange Frisee Salad Wild Mushroom Stuffed Artichoke, Black Truffle, Jerusalem Artichoke, Sprout Slaw, Elderflower Vinegar Gel

Roasted Local Turkey, Duck Fat Potatoes, Kale, Red Cabbage, Duck Leg & Root Vegetable Gratin, Baby Carrot, Madeira Jus Cod Loin, Pickled Cucumber, Smoked Haddock, Samphire & Leek Blanquette, Seaweed Batter Scraps, Parmentier Potatoes, Leek Top Oil Butternut Squash & Goats Cheese Pot Sticker, Salsify, Pumpkin Seeds, Miso Carrot Puree, Romenesco, Roasted Garlic Dressing, Pickled Squash

Sour Apple & Cherry Bakewell

Deep Fried Christmas Pudding Pie, Orange & Egg Nogg Ice Cream Pump Street Chocolate, Coffee, Malt, Caramel, Mascarpone, Hazelnut Lemon Parfait, Italian Meringue, Pâte Sablée, Raspberries, Hundreds & Thousands

Optional Cheese Selection (£7.50 per person supplement)

Tea or Coffee served with Mini Mince Pie and Cointreau 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. 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 seven course Luncheon. Enjoy the roaring fires, a walk down to the river or simply relax in our bar or lounge.

Priced at £135.00 per adult/ £95.00 per child

Snacks on arrival

Norfolk Crunch & Wherry Bread, Fen Farm Raw Slated Butter

Lightly Curried Parsnip & Apple Soup, Red Onion Bhajis, Preserved Lemon Yoghurt, Puffed Rice Lobster Thermador, Greyer Cheese, Caviar, Lemon & Ricotta Dumplings, Pickled Samphire Mixed Game & Goose Liver Pate en Croute, Pickled Chanterelles, Black Garlic Ketchup, Pickled Salsify Salad Coquilles St.Jacques, Elderflower Vinegar Gel, Scallop Roe Panko Crumb, Sea vegetables, Leeks Smoked Duck Breast, Savoury Eccles Cake, Celeriac, Duck Liver Pate, Brioche, Crab Apple Chutney, Douglas Fir Emulsion Slow-Cooked Beetroot, Whipped Suffolk Gold, Pickled Wild Garlic Stems, Jerusalem Artichoke Crisps, Beetroot Stalk Puree

Local Turkey, Duck Fat Potatoes, Turkey Leg & Chestnut Stuffing, Spiced Red Cabbage Puree, Seasonal Vegetables, Pancetta Wrapped Chipolatas, Rich Turkey Jus Guinness Glazed Beef Fillet, Salt Baked Swede, Bone Marrow Crumb, Cavolo Nero, Smoked Sticky Brisket, Beetroot Puree, Pickled Pear, Baby Turnip Tandoori BBQ Monkfish, Tarka Dhal, Toasted Almonds, Ras el Hanout Octopus, Roasted Fennel, Tender Stem Broccoli, Curried Yoghurt & Mango Dressing Stone Bass, Cromer Crab Taglio Mac & Cheese, Roasted Cauliflower Puree, Kohlrabi Noodles, Cauliflower Florets, Poached Leeks, Beurre Blanc, Chive Oil Wild Mushroom Duxelle Stuffed Jerusalem Artichoke Heart, Roasted Leek Puree, Winter Truffle, Charred Sprouts, Cavolo Nero, Dukkah Crumb, Pickled Pear, Cepe Sauce

> Norfolk Mead Christmas Pudding, Brazil Nut Fudge, Red Current Gel, Brandy & Stem Ginger Ice Cream, Brandy Snap Pump Street Chocolate Fondant, Buttermilk Sorbet, Nougatine Disc, Pistachio Macaron White Chocolate & Matcha Parfait, Oreo Biscuit, Roasted Peach, Miso Caramel, Blood Peach Gel Toffee & Hazelnut Crunch Stack, Coffee Poached Pear, Honey Comb Parfait, Vanilla Cream Cheese

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

Tea or Coffee served with mini Mince Pies & Cointreau Fudge

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 £72.50 per adult/ £50.00 per child

Cheese Straws & Olives

Norfolk Crunch Roll, Salted Butter

Roasted Chestnut Mushroom & Tarragon Velouté, Sour Cream, Croutons, Pickled Shimeji Mushrooms Smoked Chicken, Chorizo & Sun Blushed Tomato Pressing, Buffalo Mozzarella, Crispy Olives, Saffron Aioli, Rocket Hot Smoked Salmon, Beurre Noisette Ricotta, Pickled Samphire, Salmon Gravlax, Caper Berries, Chive Oil, Melba Toast Prawn & Crayfish Stack, Baby Gem, Tomato, Cucumber, Avocado Yoghurt, Marie Rose Dressing Pork Belly, Parsnip Puree, Boudin Noir Fritter, Kale, Pickled Apple Dice, Bacon Panko Crumb, Sage Oil Butternut Squash & Goats Cheese Pot Stickers, Miso Carrot Puree, Tarragon Oil, Puffed Rice, Pickled Carrot

Dry Aged Rump of Hereford Beef, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Shredded Beef, Swede & Horseradish Crumble, Rich Gravy Dingle Dell Pork Loin, Roast Potatoes, Sage & Onion Stuffing, Apple Sauce, Crackling, Seasonal Vegetables, Leek & Smoked Ham Hock Crumble, Rich Gravy Honey Roast Duck Breast, Sesame Coated Pork Pak Choi, Hoisin Confit Duck Leg Fritter, Keifer & Carrot Puree, Salsify, Baby Carrot, Plum & Madeira Jus Cod Loin, Smoked Haddock, Butterbean & Leek Cassoulet, Samphire, Mange Tout, Salted Cod Brandade, Pickled Fennel, Chive Oil Stone Bass Fillet, Roasted Leek Puree, Baby Turnips, Tempura Lobster Claw, Poached Leeks, Pomme Dauphine, Shell Fish Bisque Nut Roast & Wild Mushroom Duxelle Wellington, Spiced Red Cabbage Puree, Kale, Smoked Cheddar Fritters, Baby Beetroots, Artichoke Crisps, Cepe Sauce

Free Standing Vanilla Crème Brûlée, Strawberry Blondie, Ruby Chocolate, Strawberry Ice Cream Hazelnut & Chocolate Mousse, Profiterole, Salted Caramel, Hazelnut Ice Cream, malted Milk Gel, Morello Cherries, Coca Nibs Tunisian Orange Cake, Lemon Curd, Torched Italian Meringue, Blood Orange Gel, Long Pepper Meringue Shards, Raspberry Sorbet Passionfruit Parfait, Ginger & Caramel Crumb, Doughnuts, Stem Ginger & White Chocolate Puree, White Chocolate Soil

Tri of Local Cheeses for the Table served with Celery, Grapes, Chutney & Crackers

Tea or Coffee

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 £125.00 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

Pumpkin Seed Focaccia & Brown Butter

Lobster Tom Yum Soup

Coolea Custard, Truffled Potato Pressing, Shallot Puree, Pickled Wild Garlic Stems, Crispy Shallots

BBQ Mackerel, Baba Ghanoush, Tomato Spätzle, Crispy Squid, XO Sauce

Suffolk Duck, Spiced Date Puree, Beetroot, Duck Bun, Pear, Baby Carrot, Dukkah Crumb, Tamarind Duck Jus

Portuguese Tart & Rhubarb

Pump Street Chocolate Brûlée, Gingerbread, Cherry Curd, Madagascan Vanilla Ice Cream

Norfolk Cheese Board, Multi Seed Crackers, Pear Chutney, Grapes, Celery

Tea & Coffee served with Clotted Cream Fudge & Apple Sour Pâte 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 £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 prepurchased.

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.



Christmas Season 2022