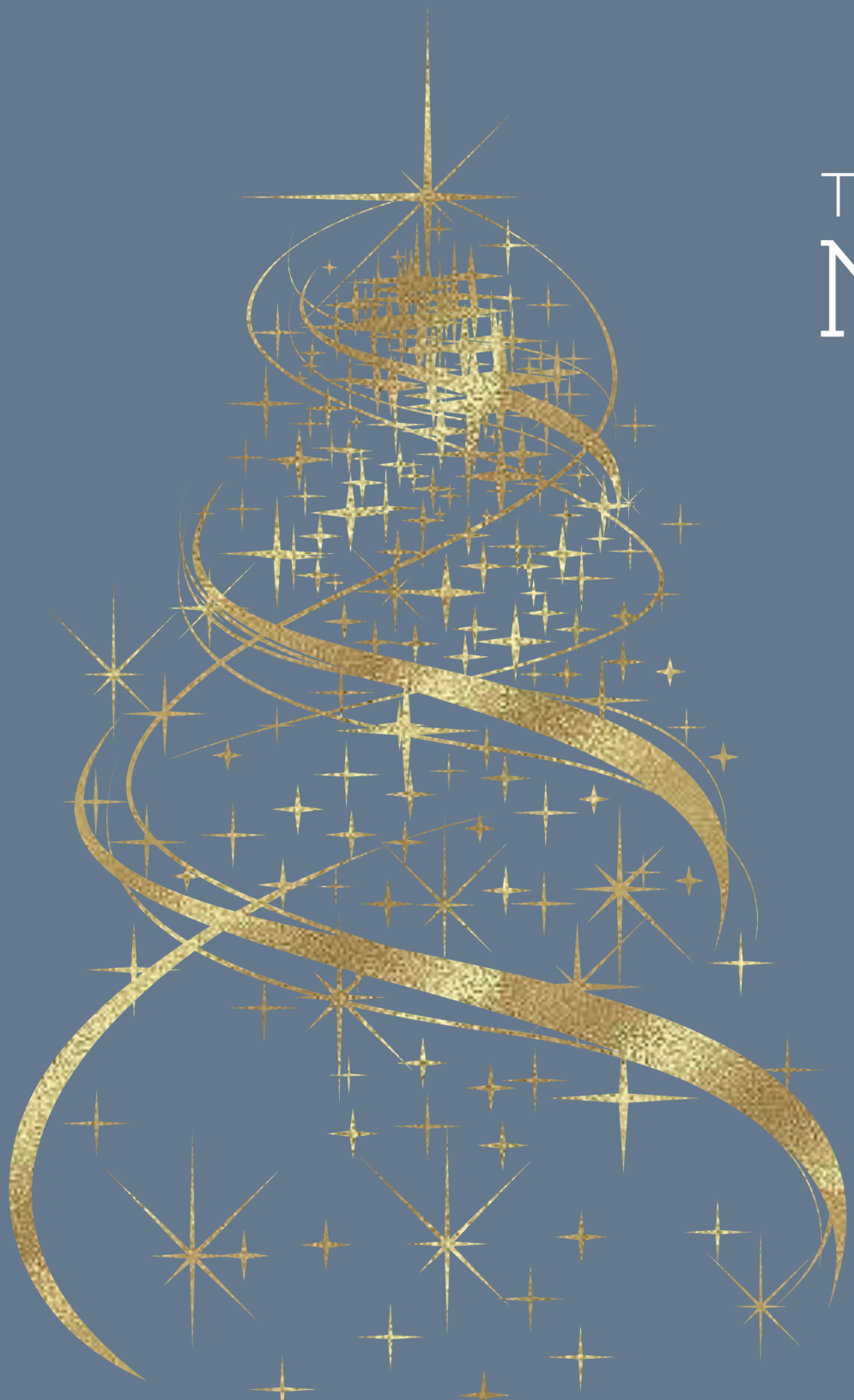

# The Norfolk Mead

CHRISTMAS SEASON 2020

# Christmas & New Year at The Norfolk Mead

Spend your Christmas and New Year in the relaxing grounds of The Norfolk Mead. 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.

**Sunday 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 an eight course Gala dinner in the Restaurant, 7pm to 7.15pm arrival. 7.30pm first course served.
Carriages at 11pm.
Drink pre-order available for room service after 11pm.

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 £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 a room unless otherwise stated.

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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Chefs Bread and Freshly Churned Butter

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Artichoke & Chestnut Veloute, Crispy Quails Egg, Truffle Oil

Quail Breast, Tarka dhal, Raisin Puree, Pine Nuts, Crispy Quails Leg, Kale, Worcestershire Spiced Jus

Pouched Mackerel Fillet, Smoked Beetroot Tartare, Horseradish Creme Fraiche, Butter Crumb, Mackerel Pate, Dill Oil

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

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

Mushroom Tart Tatin, Crushed New Potato Cake, Wild Mushroom Duxelle, Roast Root Vegetables, Parmesean Shavings, Cepe Sauce

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White Chocolate & Ginger Pre Dessert

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Christmas Pudding Layered Strudel, Red Currant 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 Chefs Petit Fours

Pre ordering is required for this menu.
Menu available from 1st December until 23rd December evenings.
All dietary requirements catered for.
Available evenings only.

Pre-Order required

# 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 £125.00 per adult/ £85.00 per child

Arrival Snacks

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Chefs Bread Selection Served with Smoked Salt Butter

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Celeriac and Wild Mushroom Veloute, Tarragon Oil,Taleggio Fritter, Dill Seed Crisp, Pickled Mushroom

Fois Gras, Duck & Pistachio Terrine, Stuffed Roscoff Onion, Shallot and Calvados Puree, Sticky Figs, Potato Puff, Rocket

Scallops, Jerusalem Artichoke Puree, Salt Cod & Tarragon Cake, Baby Corn, Roasted Artichoke, Crispy Caper, Chilli & Soy Dressing

Orange & Rosemary Marinated Quail Crown, Confit leg, Crispy Potato, Mushroom A La Creme, Creamed Shredded Sprout, Salsify, Maple Jus

Norfolk Lobster Dumplings, Confit Garlic Spinach, Miso Roasted Vegetables, Lemongrass Oil, Squid Ink Crisp, Lobster Tom Yum Sauce

Butter Roasted Celeriac, Norton's Soft Lavender Cheese, Black Truffle, Dukka Crumb, Roasted Garlic Aiolo, Charred Baby Gem

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Norfolk Bronze Turkey Breast, Beef Fat Roasted Potatoes, Chestnut Stuffed Leg Ballotine, Maple & Alsace Bacon Sprouts, Pigs in Blankets, Side of Spiced Braised Red Cabbage, Rich Turkey Gravy

Local Venison Loin, Roasted Celeriac Puree, Slow Braised Venison Pithivier, Calvo Nero, Smoked Beetroot, Baby Turnips, Red Cabbage, Port Jus

Red Pesto Marinated Monkfish Loin, Ratatouille Stuffed Tomato, Basil Gnocchi,Samphire, Sweet Potato Puree, Chorizo Bon Bon, Mange Tout, Red Pepper Sauce

Teriyaki Halibut, Black Garlic Puree, Loaded Cabbage Heart, Sesame Prawn Gyoza, Earl Grey Carrots, Miso Dressing, Toasted Sesame, Thai sauce

Norfolk Tawny, Chestnut & Kale Filo Wrap, Honey Roasted Baby Parsnips, Jerusalem Artichoke Puree, Butternut Squash Gnocchi, Toasted Pumpkin Seeds, Tarragon veloute

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Christmas Pudding, Brazil Nut Fudge, Brandy Ice Cream, Cointreau Anglaise, Brandy Snap.

Black Sesame Cake, Miso Caramel, Macadamia Nuts, Yuzu Curd, Black Sesame & Hazelnut Ice Cream

Lemon Meringue Parfait, Macaron Shell, Italian Meringue, Blood Orange & Campari Salad, Long Pepper Tuile

Chocolate Fondant, Salted Caramel & Mascarpone Ice Cream, Cocoa Nib Crumb, Buttermilk Gel, Honeycomb Crisp

Classic Paris - Brest, Pistachio Praline, Cherry Mousse, Apple & Kirch Compote, Oatey Crumble Topping, Madagascan Vanilla Ice Cream

Chefs Selection of Ice Cream and Sorbets

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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 mice 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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Chefs Bread Selection Served with Freshly Churned Salted Butter

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

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

Poached Norfolk Lobster, Ricotta Gnocchi, Spinach & Gruyere 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 Puree, Curried Celeriac Remoulade, Plumped Raisins, Sprout Slaw, Katsu Sauce, Puffed Rice

Goats Cheese, Sun Blushed Tomato, Spinach & Balsamic Onion Calzone, Basil Pesto, Toasted Pine Nuts, Rocket

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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, Calvo 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 Puree, Creamed Leeks, Smoked Bacon, Roasted Shallots, Brunoise of Carrot & Celeriac, Feves, Smoked Haddock, Wholegrain Mustard Sauce

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

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

Cox Apple Tarte Tatin, Calavdos & Apple Puree, Madagascan Vanilla Ice Cream, Almond Tuille

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

Chefs 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 £110.00 per adult (No under 18's)

Includes the following:-
7.00pm arrival – prompt 7.30pm sit down
Canapes on arrival
Eight Course Menu (Includes Cheese and Coffee)
Carriages at 23.00

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 Veloute, Roasted Hazelnut, Beurre Noissete, Potato Dice, Tarragon Oil
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Hand Dived Scallop, Roasted Cauliflower Puree, Creamed Leeks, Caviar, Taramasalata, Quinoa
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Mushroom & Black Garlic Steam Bun, Mushroom Puree, Smoked Beetroot Sauce, Sesame Seeds

Miso BBQ Glazed Fillet of Beef, Crispy Potato, Celeriac & Smoked Dapple Lasagna, Roasted Celeriac Puree, Roscoff Onion, Savoy Cabbage, Balsamic & Port Jus
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Passion Fruit Souffle, Condensed Milk Ice Cream
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Caramelized White Chocolate Mousse, Pistachio Macaron, Orange Cake, Raspberry Curd
~
Port Infused Mixed Fruit Eccles Cake, Binham Blue, Glazed Fig, Bar Nuts
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Tea & Coffee served with Mocha Truffle & Spiced Pear Du Fruit

# 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 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.

The Hotel reserves the right to cancel any function or accommodation reservation without prior notice.

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 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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# Norfolk Mead

Christmas Season 2020