The Norfolk Mead HOTEL · SPA · VENUE

CHRISTMAS 2025

www.norfolkmead.co.uk/christmas



Christmas Eve

Check into your bedroom from 15:00. Enjoy a glass of Prosecco in our bar or lounge area. Relax and enjoy the beautiful grounds before a Three-course dinner in our Restaurant.

Christmas Day

A traditional cooked and continental breakfast awaits you in the morning in our Restaurant. After present opening, 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 optional extra.

Boxing Day

Our traditional cooked and continental breakfast awaits you in the morning. Relax 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 optional extra.

Friday 27th December

Breakfast will be served in our main Restaurant. Check out at 11:00.



Prices

Standard Room £1,475 Deluxe Room £1,600 Luxury Suite £1,900 Sweet Chestnut Cottage £2,750 Blackberry Cottage £3,800

Prices based on 2 guests per room unless stated.



New Year's Eve

Check into your bedroom from 15:00 and enjoy a glass of Prosecco or Tea and Scone on arrival. Relax and enjoy the beautiful grounds before a taster menu in the Restaurant (available between 18:00 and 21:00). 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 11:00.

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



Prices start at £432.00 per room.

Please email info@norfolkmead.co.uk or call 01603 737 531 to speak to us about specific room availability.

Christmas Party Nights

Celebrate the festive season with friends and colleagues at our Christmas Party Nights - perfect for groups of 8 or more. **Priced at £67.50 per person**

Menu

<u>Starters</u>

Roast Carrot, Coriander and Coconut Soup, Herb Oil (VE) Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yogurt, Baby Gem, Marie Rose (GF) Confit Chicken and Duck Terrine, Cherry Gel, Pistachio, Endive, Brioche Glazed Pork Belly, Jalapeno Slaw, Sweetcorn Puree, Pork Puff Whipped Goats Cheese, Pickeled Carrot, Blackberry, Wild Rice (V)

<u>Mains</u>

Roasted Norfolk Bronzed Turkey, Traditional Trimmings, Bread Sauce, Rich Turkey Gravy Braised Lamb Shank, Olive Oil Mash, Tenderstem Broccoli, Carrot, Red Wine Jus (GF) Salmon Fillet, Brussel Sprout, Apple and Fennel Slaw, New Potatoes, Honey Roast Carrot Roast Red Pepper, Spinach and Manchego Tart, Seasonal Vegetables, Hollandaise Sauce (V) Vegan Nut Roast, Traditional Trimmings, Vegan Gravy (VE)

<u>Desserts</u>

Christmas Pudding, Aerated Brandy Sauce, Almonds Apple and Blackberry Crumble Cake, Cinnamon Anglaise, Blackberry Gel White Chocolate and Baileys Cheesecake, Chocolate Soil, Raspberry (GF) Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (VE) Fresh Tea or Coffee with Homemade Baby Mince Pies

(V) Vegetarian | (GF) Gluten Free | (VE) Vegan

Available Dates: 4th, 5th, 6th, 11th, 12th, 13th, 18th, 19th December 2025 Arrival for 19:00, Carriages at Midnight (Pre-booked Taxis are essential)

Make a night of it!

Guests attending one of our Christmas Party Nights can enjoy 15% off our rooms. Simply quote **'PARTY15'** when booking your stay to receive the discount.

Please email events@norfolkmead.co.uk or call 01603 737 531 to book your table(s)!

Festive Menu

Available from 1st to 23rd December

This is ideal for smaller groups/couples who prefer more of a taster menu experience with a unique and creative twist. Extend your evening and join our Garden Room for a dance (£10pp supplement).

Priced at £67.50 per person

Cheese Straws & Olives Bread Rolls & Salted Butter

<u>Starters</u>

Roasted Celeriac & Apple Soup, Chestnuts, Rosemary Oil Maple Cured Salmon, Douglas Fir Emulsion, Crispy Capers, Pickled Artichoke, Caviar Confit Duck Pressing, Kewpie Dressing, Crispy Quail's Egg, Sesame & Panko Crumb, Torched Orange Gorgonzola Mousse, Pickled Pear, Baby Beetroot, Radicchio, Pomegranate, Puffed Grains

<u>Mains</u>

Roasted Turkey, Chestnut Stuffing, Sprout & Pulled Turkey Leg Vol au Vont, Red Cabbage Puree, Pigs In Blanket, Roast Potatoes, Cranberry & Bread Sauce, Turkey Jus Smoked Prawn & Spinach Stuffed Plaice, Wrapped In Crispy Potato, Jerusalem Artichoke Puree, Parisian Vegetables, Vermouth Beurre Blan Roasted King Oyster Mushroom, Celeriac Puree, Pickled Shimji Mushrooms, Cavolo Nero, Roasted Garlic Dressing, Coolea Cheese, Potato Puff Braised Chuck Of Beef, Creamy Mashed Potato, Savoy Cabbage, Bacon Lardons, Roscoff Onion, Beer Braised Carrot, Beef Fat Crumb

<u>Desserts</u>

Our Christmas Pudding, Red Currant Gel, Orange Sauce, Clotted Cream Ice Cream Chocolate Mousse, Malt Cake, Coffee Ice Cream, Caramel Crunch, Cherry Gel Rhubarb & Meadowsweet Custard Parfait, Honeycomb, Poached Rhubarb, White Chocolate English Cheese Board, Crackers, Grapes, Celery, Chutney (£8 per person supplement) Teas & Coffees Served With Mini Mince Pies, Mixed Fruit & Nut Fudge



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

All dietary requirements catered for. Lunchtimes available for eight guests or more.



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 £165 per adult/ £115.00 per child

Arrival snacks Norfolk mead focaccia with whipped pesto butter and thyme oil

Starters

Lightly Curried Cauliflower soup, Onion Bhaji, Butter Beans, Lime Yogurt Chestnut & Morrel Mushroom Pot Stickers, Manchago, Black Garlic & Onion Puree, Rosemarry Creme Fraiche, Puffed Rice Coronation Chicken Pate en croute, crispy chicken skin, smoked chicken & mango scotch egg, baba ghanoush, lime yogurt dressing Braised lamb belly, caper berry salsa verde, spiced apricot puree, Boulangère Potato terrine, kale, paprika & Madeira jus Roasted scallop, pickled samphire, scallop roe & smoked haddock Thermador, pea goddess sauce, greyer crisp Maple-cured sea trout, lemon ricotta, crispy capers, smoked trout belly, caviar, poppyseed crackers, dill oil, fennel

<u>Mains</u>

Roasted Norfolk Bronze Turkey, chestnut stuffing, maple Syrup & pancetta sprouts, goose fat roast potatoes, pigs in blankets, carrot puree, sides of red cabbage, bread sauce, cranberry sauce & turkey gravy

Braised black Angus beef, creamy buttered mashed potato, alsace bacon lardons, savoy cabbage, caramelized Roscoff onion tart, bone marrow & pickled wild garlic port jus Black truffle & morel mushroom stuffed corn-fed chicken breast, pomme anna, Jerusalem artichoke, confit leg fritter, roasted sprouts, Madeira jus Cajun monkfish loin, tomato XO ragu, coriander dumplings, tenderstem broccoli, kewpie dressing, Coriander Oil, puffed rice Sea bream, roasted leek puree, lobster & saffron risotto, smoked cheddar, samphire, mangetout, seaweed potato puff, lobster bisque Roasted celeriac, chestnut & manchego Ballantine wrapped in feuilles de brick, pickled winter chanterelles, kale, artichoke, potato pressing, Cépe sauce

<u>Desserts</u>

Pump street chocolate mousse, Coffee ice cream, Mascarpone custard, rye & coffee crisps, cherry gel Our Christmas pudding, orange custard, clotted cream ice cream, stem ginger fudge, brandy snap Free standing vanilla crème Brûlée, poached rhubarb, white chocolate & Irish cream parfait, linzer biscuit, rhubarb gel Sweet malt Date Cake, hazelnut puree, Stem Ginger ice cream ,Brandy Snap, malted toffee sauce Norfolk Mead Ice cream / sorbet Selection

Norfolk cheese board for the table, Multiseed crackers, celery, figs, grapes, our chutney

Mini mince pies Fruit & nut fudge

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 £90.00 per adult/ £60.00 per child

Cheese Straws & Olives Lacons Beer & Norfolk Crunch Bread Roll, Salted Butter

<u>Starters</u>

Roasted Tomato & Basil Soup, Cannellini Beans, Baby Mozzarella Fritters, Pesto Chicken liver parfait, brioche, fig chutney, bacon & rocket salad, roasted garlic emulsion Our hot smoked salmon, confit lemon ricotta, linseed crisp, watercress pesto, caviar, pickled fennel Braised Pig Cheek, Creamy Mashed Potato, Pickled Apple, Piccolo Parsnip, Kale, Red Wine Jus Prawn, crayfish & lobster stack, avocado & yogurt puree, tomato concasse, cucumber, baby gem lettuce, Marie rose dressing Roasted heritage carrots , whipped black garlic feta, carrot ketchup, dukkha crumb, pickled wild garlic stalks, nasturtium

<u>Mains</u>

Roast sirloin of beef, carrot puree, beef cheek & celeriac crumble, Yorkshire pudding, roast potatoes, seasonal vegetables, sides of red cabbage & gravy Roast pork belly roll, sage & roasted onion stuffing, apple sauce, carrot puree, roast potatoes, seasonal vegetables, sides of red cabbage & gravy Guinea fowl breast stuffed with morels, potato terrine, Jerusalem artichoke puree, tender stem broccoli, roasted heritage carrots, Maderia sauce Herb-crusted loin of cod, roasted leek & caper puree, Parisian vegetables, potato & ricotta dumplings, leek ribbons, mangetout, smoked haddock & sweetcorn velouté Blackened salmon, miso & sweet potato puree, pakchoi, sesame-coated king prawns, roasted sweet potato dumplings, toasted sesame sauce Nut roast wellington, Artichoke puree, sprouts, heritage carrots, smoked cheddar custard, potato puffs, roasted artichokes, wild mushroom sauce

<u>Desserts</u>

Vanilla Panna cotta, Honey Cake, White Chocolate, Poached Apricots, Clementine Sorbet Warm Treacle tart, stem ginger ice cream, brandy snap, cherry gel, Ginger Bread, Toasted Almonds Chocolate slice, salted banana caramel, peanut butter custard, malted milk gel, peanut butter ice cream Lemon Merigue Parfait, Mini Vanilla Doughnuts, Poached Rhubarb, Italian Meringue, Rye Tuile Norfolk Mead Ice cream/sorbet selection Cheese Board for table Multiseed crackers, celery, figs, grapes, our chutney Selection of petit fours





New Years' Eve 2025 Menu

Join us for an unforgettable evening of great food, festive atmosphere, and a spectacular midnight fireworks display as we welcome in 2025 the right way!

Priced at £85.00 per adult (No under 18's) Available between 18:00 and 21:00 Fireworks at Midnight, Carriages at 02.00

> <u>Arrival snacks</u> Caraway & Red Onion Focaccia with Thyme Oil and Salted Butter

<u>Pre-Starter</u> Katsu Parsnip Soup, Panko Paneer, Lime Yoghurt

<u>Starters</u>

Sea and Freshwater Platter for Two, Crab Thermidor, Hot Smoked Salmon, Oysters, Cured Trout, Prawn & Crayfish Marie Rose, Smoked Haddock Croquettes, Pickles, Purées & Dressings - £10pp supplement Coronation Chicken Pâté en Croûte, Turmeric, Apple, Smoked Chicken Scotch Egg Scallops, Carrot, Pork Belly, Puffed Rice, Thai Green Sauce Baron Bigod Fritter, Rosemary, Apricot, Candied Cashews

<u>Mains</u>

Côte de Boeuf for Two, Skin-on Chips, Caesar Salad, Beef Onion, Tomato Chutney, Steak Sauce - £10 per person supplement Rib-Eye Steak, Skin-on Chips, Beef Onion, Tomato Chutney, Steak Sauce Sea Bass Lobster Risotto, Applewood Cheddar, Samphire, Mange Tout, Fennel, Bisque Sweetcorn Cake, Cavolo Nero, Baby Corn, Sweet Potato, Smoked Beetroot, Sriracha Dressing

<u>Desserts</u>

White Chocolate Bavarois, Passionfruit, Ginger Cake Honeycomb Parfait, Coffee, Pecan, Apricot Caramelised Apple Cake, Clotted Cream, Toffee Popcorn

<u>Additional</u> Norfolk Cheese Board for the table - £5pp supplement



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 2025!

£40.00 per adult (No under 18's) 20:00 arrival

Includes the following:

- A glass of Prosecco upon arrival
- Substantial Canapes
- DJ
- Fireworks at Midnight
- Carriages at 02:00

Ticket Entry only – Tickets must be pre-purchased.

Book now

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







Booking Procedures

How do we book?

Call our team on 01603 737 531 to check the availability of the date required. Please note that 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 £500 non-refundable deposit per room with final balance payable on the 1st December. Room reservations made after this date will require full prepayment. 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.

The Hotel reserves the right to cancel any function or accommodation reservation without prior notice. All party nights in our Garden Room and New Year's Eve are strictly for persons over the age of 18.

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 a discretionary 10% service charge will be added.

If you have any queries, please call our team on 01603 737 531 or email info@norfolkmead.co.uk.



Christmas at The Norfolk Mead

- Accommodation Packages
- Group Party Nights
- Festive Taster Menus
- Christmas Day and Boxing Day Luncheon
- New Year's Eve Party
- Christmas Afternoon Tea

View our Christmas Events





www.norfolkmead.co.uk/christmas